

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 15.

SEPTEMBER SLAUGHTER FIGURES.

Slughters of meat animals at the principal packing points for the month of September were in excess of killings for the same month of 1907. For the year to date, however, cattle slaughters are still half a million head less than for the same time last year. Recent heavy marketing of range and grass cattle has not made up for the deficiency in beef supplies as a whole, which began as a result of heavy liquidation last fall, and the effects of which are likely to be felt for some time to come.

Official reports show a consumption of cattle at eight principal centers for September of 23,000 head in excess of a year ago, an increase of about 120,000 in hog slaughters, and of 100,000 in sheep and lamb killings. For the nine months of the year cattle slaughters at these points were over 500,000 less than the previous year. Hog killings were about 600,000 in excess of the previous year, while slaughters of sheep and lambs were about 300,000 less than in 1907. Figures covering the whole country would undoubtedly show a larger proportion of decrease in beef supply than do these figures for the eight points.

The following synopsis shows the slaughters at the eight points officially reported for September, with comparison of totals with the same month last year:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	159,144	30,818	328,835	314,401
Kansas City	159,916	27,911	237,369	124,777
Omaha	86,896	*	87,343	129,032
East St. Louis	97,548	*	132,974	52,785
St. Joseph	41,789	7,250	149,942	50,132
St. Paul	13,509	1,222	48,285	1,238
St. Paul	18,908	5,707	41,604	12,218
Denver	5,916	1,241	14,762	8,669

Total, Sept. '08. 583,652 74,149 1,041,114 603,252

Total, Sept. '07. 500,642 71,874 924,142 593,927

*Calves not separately reported.

For the nine months of the year the summary is as follows, with comparison:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	1,191,250	320,384	4,307,882	2,174,452
Kansas City	830,896	102,918	2,354,890	826,140
Omaha	489,820	*	1,686,205	766,950
East St. Louis	565,523	*	1,264,166	427,322
St. Joseph	242,510	31,236	1,771,916	357,661
St. Paul	106,547	4,915	823,284	17,366
St. Paul	84,556	34,627	748,967	90,289
Denver	47,047	8,067	201,426	56,612

Total, 9 mos. '08. 3,558,719 503,047 13,158,745 4,716,810

Total, 9 mos. '07. 3,048,532 531,131 12,542,703 5,093,897

*Calves not separately reported.

CHICAGO MEAT FOR EUROPEAN ARMY.

In addition to the recent contracts made by the British government for American canned meats for army and navy uses, it was reported this week that the government of

Third Annual Convention American Meat Packers' Association

At the Grand Pacific Hotel
CHICAGO

Monday, Tuesday and Wednesday
October 12, 13 and 14

Programme:

MONDAY, OCT. 12, 10 A. M.:

President's address. Roll call. Reading of minutes of preceding meeting. Report of the Executive Committee. Report of treasurer. Report of Committee to Confer with Government Officials. Report of Fire Insurance Committee.

MONDAY, 2 P. M.—Reading of technical papers: "Credits and Collections," by Lewis E. Birdseye (credit man of the Schwarzschild & Sulzberger Company), New York.

"Machinery as an Economizer," by Thomas W. Tallafiero (vice-president Hammond, Standish & Company), Detroit, Mich.

"Packinghouse Products as an Industrial Factor," by George L. McCarthy (manager The National Provisioner), New York.

"The Preservative Situation," by R. G. Eccles, M. D., Brooklyn.

"Associate Members," by Charles G. Schmidt (president Cincinnati Butchers' Supply Company), Cincinnati, Ohio.

"Packinghouse Stock Keeping," by Frank L. Erlon (Western Adjustment Company), Chicago.

MONDAY, 7:30 P. M.—Cabaret. Main dining room, Grand Pacific Hotel.

TUESDAY, OCT. 13, 10 A. M.—Reading of technical papers continued:

"Packinghouse Chemistry," by Albert H. Schmidt (Schwarzschild & Sulzberger Company), Chicago.

"Methods Used in Saltpetre Investigation," by Dr. H. L. Grindley (University of Illinois), Urbana, Ill.

"Practical Points in Lard Manufacture," by Louis A. Kramer (Brecht Butchers' Supply Company), St. Louis.

"Tankwater and Glue," by Robert S. Redfield (R. S. Redfield & Company), New York.

Report of Committee on Resolutions. Report of Auditing Committee. Report of Nominating Committee. Election of officers. Unfinished business. New business.

TUESDAY, 2 P. M.: "Superintendents' Afternoon."

"Question Box."—Discussion on practical packinghouse operating problems. Adjournment.

TUESDAY, 7:30 P. M.: Annual "Old English Dinner," at the Auditorium Annex. Admission by ticket only.

WEDNESDAY MORNING, OCT. 14: Boat ride on Lake and River to the great Drainage Canal. Refreshments and music aboard.

another European country has made a contract for a large amount of American meats for similar purposes. It becomes apparent that, whatever the attacks by "yellow" newspapers and prejudiced officials, foreign governments are aware of the standing and merits of American meats and must have them for such purposes as these.

COMMITTEES FOR THE CONVENTION.

Arrangements for the third annual convention of the American Meat Packers' Convention at Chicago on Monday, Tuesday and Wednesday of the coming week have been finally completed and everything is ready for the great gathering. The Chicago end of the affair is in the hands of the same local hustlers who made such a record last year. The entertainment, banquet and press committees will have headquarters at the Grand Pacific Hotel, where the convention meets, and they will be ready to take care of everybody in the best of style. The names of the members of these committees are as follows:

General Entertainment Committee.—Arthur D. White (Swift & Company), chairman; B. F. Nell (Allbright-Nell Company), W. J. Mullaley (American Can Company), F. M. de Beer (American Foundry & Machinery Company), G. L. Miller (Anglo-American Provision Company), E. B. Merritt (Armour & Company), Hugo F. Arnold (Arnold Bros.), G. L. Jones (Bechstein & Company), Max Weinberg (David Berg & Company), Charles E. Herriek (Brennan Packing Company), Frank B. Follansbee (Clyde Machine Works Company), Peter Crotter, Frank H. Ilse (John J. A. Dahmke Packing Company), N. H. Boller (Darling & Company), Zachary T. Davis, James A. Duggan (James A. Duggan Company), Fred. Blumenhagen (Eagle Sausage Works), A. E. Cross (Ellsworth & Cross Company), Chas. F. Healy (N. K. Fairbank Company), L. H. Fisher (Fisher & Company), F. R. Burrows (G. H. Hammond Company), John A. Bunnell (Hatley Brothers), C. Herendeen, D. J. O'Brien (Louis A. Howard & Company), Robert H. Hunter, O. P. Hurford, Robert E. Fouse (Illinois Casing Company), P. Brennan (Independent Packing Company), J. B. Thomas (Libby, McNeill & Libby), D. C. Robertson (Miller & Hart), E. W. Wray (Moneyweight Scale Company), L. M. Byles (Morris & Company), Charles A. Murphy, Leslie J. Schwabacher (North American Provision Company), A. N. Benn (Omaha Packing Company), Harry D. Oppenheimer (S. Oppenheimer & Company), Chas. M. Johnson (Wm. R. Perrin & Company), John Roberts (Roberts & Oake), J. E. Maurer (Schwarzschild & Sulzberger Company), Henry J. Seiter, C. A. Sterne (Sterne & Son Company), F. J. Bingham (Union Fibre Company), Oscar Mayer (Western Packing & Provision Company), M. J. Williams (Williams Patent Crusher and Pulverizer Company).

Banquet Committee.—E. B. Merritt (Armour & Company, chairman; Geo. J. Sayer (Wolf, Sayer & Heller), Arthur D. White (Swift & Company), Fred K. Higbie (F. K. Higbie Co.), S. Harry Freeman (Boyd, Lunham & Company), John Roberts (Roberts & Oake), William B. Davies (Davies W. H. & S. Company), G. W. Williams, Walter R. Kirk.

Press Committee.—L. M. Byles (Morris & Company), chairman.

METHODS OF SLAUGHTERING IN GERMANY

In the course of his efforts to collect information concerning trade methods and conditions abroad, information which might be of benefit to American industries, Chief John M. Carson, of the United States Bureau of Manufactures, has secured from our consular representatives in foreign countries reports on methods of slaughtering food animals in those countries.

These reports will be of interest to the packing trade at home. Though it is probable that they can teach our trade nothing in the way of mechanical improvement, some part of them may be of interest as regards sanitary methods employed. Conditions of slaughtering abroad and in the United States are entirely different. The volume of business done here makes an entirely different arrangement necessary.

In a report from Berlin Consul General Thackara gives an interesting description of the industry there, where practical meat inspection methods were first developed. The municipal abattoir system is in operation there and is under the strictest police and veterinary surveillance. In his report Mr. Thackara says:

Municipal Abattoirs in Berlin.

Only the most humane methods of killing the animals are permitted to be used, and the utmost attention must be paid to cleanliness and to the prevention of infection in all the various operations. The Berlin abattoir, located in the northern part of the city, was built in 1881 at a cost of over \$4,250,000, and covers an area of nearly 115 acres. It is regarded as one of the model institutions of its kind in Germany, one in which the most modern hygienic methods are used.

The abattoir is divided into two sections—the cattle market and railway station on the east and the slaughter yards and houses on the west. In the cattle market section there are sheep, cattle, and hog stalls, the exchange, various sheds in which the cattle are sold, sheds for isolating animals which are either infected or are under suspicion, disinfecting plant, etc. In the railway station there are various tracks and platforms, where four cattle trains of 50 cars each may be unloaded or loaded simultaneously.

The slaughter yards contain the police slaughter house, where animals which are ill or suspected and have been rejected by the veterinary officials are killed by the police butchers under the direction of the veterinaries; a hall for the sale of meat; three cattle slaughter houses, administration buildings for the officials of the abattoir and for the veterinary surgeons, etc.; pathological museum, and the municipal meat examination department.

There are also an institution for the preparation of lymph; slaughter houses for calves and sheep, with the necessary stalls for small animals; cooking and sterilizing department, kitchens for trying out fat and making tallow; albumen factory; plant for making margarine; one for cleaning bristles, etc. In the section for killing hogs there are three hog yards with room for 10,000 hogs, five slaughter houses, boiler houses, cold storage plant, a building for the microscopic examination of meat, etc.

In 1905 the sale of cattle and other animals amounted to nearly \$55,000,000. The number of animals slaughtered during that year was as follows: 167,279 cattle, 166,150 calves, 464,364 sheep, 964,612 hogs, and 12,890 horses. In the municipal meat inspection department 657 persons were employed, including 1 director, 47 veterinary surgeons, 15 assistant veterinary surgeons, 14 section superintendents for the trichina department, 26 assistant superintendents, 121 male microscopists and 120 female, etc.

Of the animals slaughtered in 1905, in 2,373 cases the entire bodies were found to

be unfit for food; in 339,633 cases the parts which were not affected were allowed to be used; 3,142 animals were declared under certain conditions fit for food; the meat from 6,000 animals was reduced in price as being inferior in value for food. Trichinosis was found in 55 cases, in 33 of which the whole carcass, except the fat, was rejected; in 22 cases the meat was declared to be fit for use under certain restrictions.

Tuberculosis was found in 28,917 steers out of 81,000; 10,926 bullocks out of 39,643; 8,124 cows out of 16,360; 1,816 calves over 3 months old out of 165,781; 41,097 pigs out of 932,119; 75 sheep out of 477,370; 1 goat out of 190 examined. Actinomycosis was found in the case of 3 sheep out of 18,104 examined.

The department for infectious diseases has its own railway track, five stalls, and three slaughter houses. Animals are brought there from districts where infectious diseases are prevalent or from the cattle yard when suspected by the police veterinary surgeons of being infectious.

Review of Various German Killing Methods.

Consul Wm. Bardel writes from Bamberg that many efforts are and have been made in Germany to bring about a more humane treatment of dumb animals, and in the direction of securing less cruel methods in the slaughtering of animals for food the many societies for the prevention of cruelties to animals have had material success. Within the last few years improvements in that respect have been introduced in the slaughter houses. The consul's review follows:

While in the United States the man who supplies the consumer with meat (as a rule, is simply a dealer, who buys meat at wholesale from the large slaughtering firms in order to retail it among his customers, in this country, with only rare exceptions in very large cities, the party selling the meat at retail is a professional butcher, by whom, or under whose supervision, the animals furnishing such meat are slaughtered. Therefore, the field for due control, not only of the sanitary condition of the meat, but also of the methods of slaughtering the animals, is a widespread one.

So far as the cities are concerned it is safe to state that there are few in which the strictest surveillance over the methods of slaughtering animals is not sustained. Every city of some importance has a slaughter house belonging to the community which is under municipal supervision. Through the manager of the slaughter house in this city I secured an account of a description of all the methods used for killing animals in Germany at the present time.

One of the appliances which is often used for the stunning before killing of young cattle is the slaughtering mask, also called *boute-rolle*. This consists of a leather mask, adjusted by a strap to the horns of the animal and hanging down so as to cover the eyes. In the center of this mask is an iron plate with a round opening in which slides, cylinder like, and at a sharp angle to the head of the animal a round hollow "bolt" with sharp edges at the lower end and a thick head at its upper end.

Care must be taken that the mask is properly adjusted, so that the bolt rests in the exact center of the animal's forehead. One powerful blow with a wooden hammer on the upper end of the bolt will drive the same through the skin and the bone into the brains of the beast and will cause immediate unconsciousness. The further process of bleeding the animal is the same as has always been in vogue; the animal dies without regaining its senses.

This method, although said to be a great improvement on the former system of stunning the animals by the blow of an axe, still requires strength and skill to make it reliable; therefore a new invention, in which powder replaces the strength of the arm, is preferred, even if it is more expensive.

There are two different methods of stunning the animals by means of the explosion of powder. The one is on the same principle as that used with the slaughtering mask, only where, with the latter apparatus, the bolt is driven into the brain by the strength of human arms, in this case powder does the work of driving the stunning blow. No mask is required for this method. A tube about 7 inches long and formed somewhat like a telephone receiver, with the broad end resting on the animal's head, contains the sliding bolt, behind which is a blank cartridge. A slight tap on the knob on the upper end of the tube forces a pointed pin fastened to the knob into the cartridge, which explodes and drives the bolt about 4 inches deep into the animal's brains.

The Cartridge and Ball Process.

The other system is on the same principle; only instead of a bolt being driven into the brain of the beast by the explosion, in this case a cartridge with a pointed bullet discharged out of the tube of about the same size and on the same system will do the work of stunning, if not directly killing the animal. The latter system is perhaps the most effective, but good care must be taken lest the ball which is to penetrate the animal's brains might, by careless handling, diverge from its proper course and do mischief. It has even happened that some of the help in the slaughter houses were shot by such erring missiles. In the slaughter houses here the cartridge and ball system is in use for killing cattle of every kind, young and old, also of horses. I have had an opportunity to witness a killing here, and I must state that there can be no method more effective and more humane than that described.

Smaller beasts, such as calves, sheep, or goats are killed without trouble by a blow on a hollow bolt set on their foreheads. One man holds the apparatus on the proper spot; with calves this is the center of the forehead; with sheep the highest point of the cranium just between both eyes; a second man hits the head of the bolt with a wooden hammer and the bolt will enter the brain, causing instantaneous insensibility.

Pigs are preferably killed by the application of the apparatus invented by Kleinschmidt. The apparatus is placed about 1 inch above the eyes in the center of the head, and one tap of the hammer will cause the bolt to penetrate into the brains and the sudden sinking into insensibility of the animal. In the slaughter house here pigs are killed by the use of a shooting apparatus on the system of the one applied for stunning cattle, only somewhat smaller.

Adoption of Modern Methods.

There are very few slaughtering houses which have not been supplied with all the new inventions for moderating the sufferings of the animals. In smaller towns and in the country, where such establishments do not exist, and where traditional habits are not so easily displaced by new improvements, the old-time system for killing animals for food still prevails. It is here where the societies for the prevention of cruelty to animals still have to bring, and do bring pressure against the inhumane way in which animals are made to suffer on being slaughtered.

While in the larger communities the butcher advocates the application of newer systems for reasons of personal advantage, if not for those of humanity, because with the new system one man can now do the work formerly done by three, also because there is less danger of bodily harm to the help in the new system, in smaller places and in the country these improvements will be made less expeditiously, unless laws are passed which forbid the killing of any animal without previously stunning it. The general opinion prevails that such laws will soon be passed.

Consul Thomas H. Norton, in a report from Chemnitz, states that Saxony, alone of all the States comprising the German Empire, (Continued on page 26.)

A NOVEL PACKING PLANT

Electricity the Feature of Roth Plant at Cincinnati

A modern packing plant operated entirely by electricity—even to the curing of the meats by the use of electric current—is a good deal of a novelty, even in these days of up-to-date equipment and methods in the meat industry. Packers realize the money value of modern equipment and processes, and are vying with each other in their efforts to get what is latest and best in order to turn out the finest products and command the best prices. An electrically-operated plant such as has been referred to is probably pretty near the limit in this direction.

The plant of the John C. Roth Packing Company, Cincinnati, O., is the example in mind. Electricity not only forms the motive power for the plant in a general way, in running machinery, operating elevators, tram-

crete building recently opened, which is used for curing, storage and office purposes. This structure, built entirely of concrete, operated entirely by electricity, and having at its top a roof garden containing an artificial lake, is probably the greatest novelty of the packing business in this country.

Unique Building a Memorial to John C. Roth.

The company's plant occupies the block bounded by Oehler, Gest and Louisa streets and Freeman avenue in Cincinnati, the older buildings including lard refineries, curing and smoking and other departments. The new building was erected last year on the site of the old Roth homestead, opposite the block described, and its erection commemorated

1½ inch of Nonpareil cork was nailed on. This work was then smooth finished with cement plaster.

To the outside of the reinforced concrete wall was added a 3-inch hollow tile placed in such a way as to make dead air spaces. The entire building was then finished with ¾-inch cement, and scored, giving it the appearance of a stone constructed building.

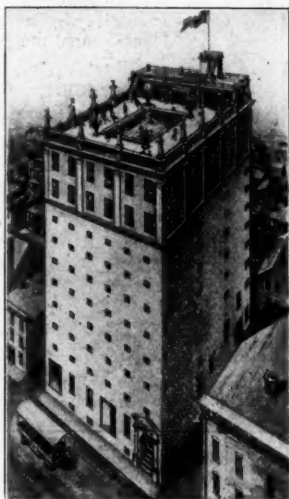
The basement covers the entire ground measurement of the building, and is devoted to electric pumps and curing vats. Though the main power plant is in another building, there are here three electrically driven pumps; one for circulating "Dove brand" sweet pickle for the cure of the meats, one for cold brine (16 to 18 degrees above zero) for refrigerator service, and one for fresh water, supplying drinking fountains, lake on roof, shower baths, etc. Outside of this power room the balance of the floor space is covered with reinforced concrete curing vats, each measuring 4 x 4 x 4 feet.

The Electric Meat Curing Process.

The electric curing process used in this plant is a novelty in packinghouse methods.



ELECTRIC RUNABOUT FOR SALESMEN.



NEW CONCRETE BUILDING, WITH ROOF GARDEN, LAKE, ETC.



ELECTRIC TRUCK FOR HAULING MEATS.

ways, etc., but it also figures in every conceivable way in and about the plant. The electric meat-curing process has been mentioned. Electric branding irons are used in marking hams, bacon, etc. Electricity runs the brine pumps, lard agitators and cooling cylinders, the canning machines, meat slicing machines and every other appliance in the plant where power is required. The meat trucks and salesmen's runabouts are electrically-driven vehicles, and even the heating in the company's offices is done by electricity.

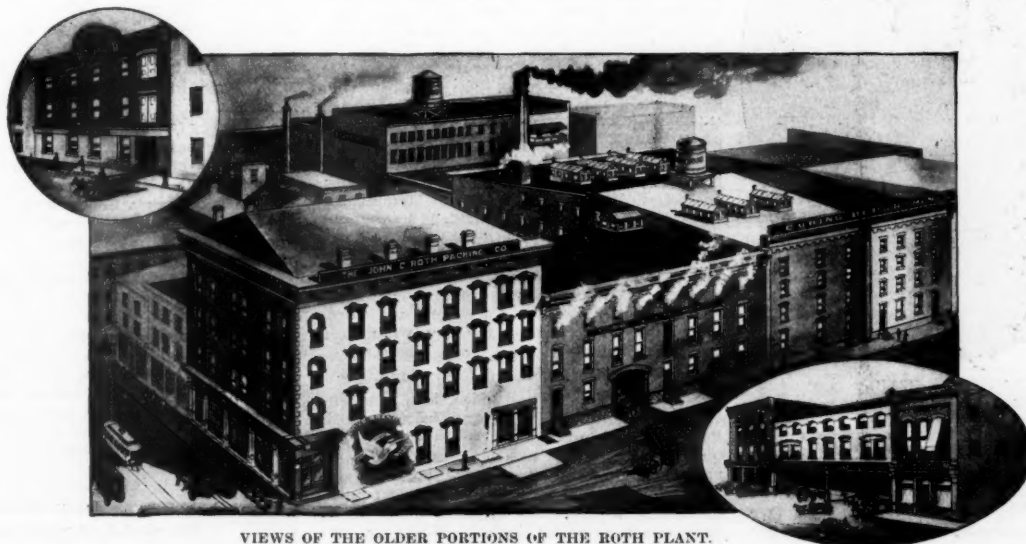
Another novel feature in connection with this plant has already been partially described and illustrated by The National Provisioner. That is the new eleven-story con-

the golden anniversary of the establishment of the business by its founder, the late John C. Roth. It is a fitting tribute to this pioneer in the packing industry, and is built as an enduring monument to his memory.

Being the unique feature of the plant, this building merits detailed description. It is eleven stories in height, of reinforced concrete, and covers 100 by 80 feet of ground. There is a three-story annex to the first floor, containing the garage, machine shop, etc. For insulation, the inside walls were plastered with ½-inch cement mortar, on which was built 1½ inch of Nonpareil cork board. On this surface almost ½ inch of hot asphalt was spread, and then another

A company was recently organized to introduce it generally throughout the trade. The John C. Roth Packing Company has tried it over two years, and claims that it is entirely successful. It is claimed that the first practical demonstration in the world of electric curing has been made in this plant. From a sanitary standpoint great advantage is claimed for this process, because of its purification of the brine.

The saving of time in curing is claimed to be about 60 per cent., and it is this feature which will appeal most strongly to packers, as it means a reduction of half in the space necessary in operating the plant, as well as the reduction of heavy loans necessary from



VIEWS OF THE OLDER PORTIONS OF THE ROTH PLANT.

banks in order to hold product from the time it is put in cure until it can be marketed and the money for it obtained. The promoters of the process say that it does not change the method of soaking, but hastens the penetration of the salt and does in days what the old method takes months to do. Bacon now takes twenty days to cure, while under the new method it is claimed it can be done in two or three days.

The horizontal concrete curing vats are of the non-conducting type, porous cups (positive and negative) being placed opposite each other at the ends. Brine is continually circulating by power from an electric pump, and the gases formed are immediately sent to the open air through pipes by direct electric connected exhaust fans. The temperature of the brine is kept reduced by a system of its flow through a refrigerator cylinder previous to its again doing duty in injecting the fancy sugars and salt into the pieces of meat in the vat.

The first floor of the plant, above these curing cellars, covering 100 by 80 feet of space, contains a spacious tiled hallway for public use, leading to the automatic electric passenger elevators, which are another feature of this plant. The machinery for these elevators is placed on the roof in the pent house; six wire cables of $\frac{5}{8}$ -inch diameter operate the steel cab. This cab is of the double door pattern, conforming with the government regulations. Electric light and push button indicator are the only fixtures in the steel cage.

To operate the automatic elevator, one has only to push a button.

Elevators and Garage.

On this first floor are also two cold storage rooms for electric curing of meats, one vestibule dividing this building for trucking all meats back to the rear of building, where two large, full magnet-control, freight electric elevators receive and distribute meats to the different floor levels throughout the building. Each elevator has an operator who handles the cab by lever magnet-control. These elevators run from lower refrigerators to stock room on the tenth floor at the rate of 100 feet per minute, and have the latest modern safety devices.

On the first floor also is the office of the manager of the weighing department, which contains two heavy truck scales. Part of



JOSEPH L. ROTH.

Vice-President and Treasurer J. C. Roth Packing Co.

this floor, 40 by 80 feet, is the garage, on the walls of which are ten rheostats for the charging of the many one, three and five-ton electric trucks which the firm has been operating successfully for two years. The two floors of the extension above the garage are



THE LATE JOHN C. ROTH.

Founder of the J. C. Roth Packing Company.

the machine shop, storage for electrical supplies, etc.

The second and third floors in the main building are used for cold storage purposes, capacity about 360,000 pounds each; twelve carloads of hams can be taken care of in each of these departments every sixty days.

A vestibule divides the fourth floor, making two cold storage rooms 20 by 70 feet each. From the two elevators on this floor, through the vestibule, out over a reinforced concrete bridge 10 feet wide and 40 feet long, and then through the old packinghouse to the twelve smokehouses (capacity 30,000 pounds each), a 24-inch steel railroad track of 1,400 feet in length is laid. On this track operate $2\frac{1}{2}$ -ton electric engines (trolley system) to draw the galvanized and enamel trucks of sweet pickled hams, etc., capacity 1,500 pounds each, to their destination, where they undergo the process of smoking.

This railroad operates on a 24-inch gauge track, about 1,400 feet in length. The motor is of 110-volt type. Power is given by the trolley system. Trucks have ball-bearing axles with skip wheels; when on a level this larger rubber-tired wheel is doing duty, and when on a track the smaller steel wheel of this combination does the work. The body of truck is of galvanized iron, with enamel finish on inside. This truck can carry about 100 sweet pickled hams and automatically dump them in a receiver, sending them to the doors of the smokehouses.

The fifth, sixth, seventh and eighth floors of the new building are devoted to cold storage of product, same as the second and third. The ninth floor is used for dry storage of supplies, curing materials, cooperage, etc.

The Office Floor and Equipment.

The tenth floor is the office floor, containing the general offices of the John C. Roth Packing Company. The bottom of the lake on the roof above extends downward into the space of this office floor about 5 feet. Four feet apart in this bottom are port holes 16 inches in diameter, of clear plate glass, three-quarters of an inch in thickness, en-

abling those in the offices to see the water, plants, fish, etc.

The main office contains private offices for the president, secretary and treasurer. The wires for private telephone exchange and telegraph are brought through the northeast corner of the building, at the fourth floor, up through the wall. Individual electric motors operate the many mechanical conveniences, such as fans, business phonograph, wax cylinder shaving machine, envelope sealer, adding machines, etc. The refrigerator in the office is kept at low temperature by circulation of brine system brought up from the cold storage departments. Fruits and lunches are kept here. A drinking fountain extends from the refrigerator, giving to visitors and employees a filtered and cold drink of water.

No steam radiators or hot air regulators are used. Electricity again performs this important duty. Thirty-five electric heaters are distributed in such a way that the temperature of the entire office is regulated almost to perfection.

The Roof Garden and the Lake.

The eleventh floor includes the roof garden and other features which are another novelty for a packing plant. This roof garden is 60 feet square, surrounded by a balustrade of ornamental concrete $4\frac{1}{2}$ feet high, for safety. At intervals of 10 feet on this railing are ornamental electric light fixtures 14 feet in height, the illumination making the building a striking feature at night from any viewpoint in the city.

In the centre of the roof is a lake 30 feet long, 18 feet wide and 5 feet deep. This body of water is connected with a stand-pipe 110 feet in height, making one of the best protections against fire, if ever one should occur in any part of the many buildings of the older plant, or in any of the many residences in the immediate neighborhood.

The water in the lake is kept fresh by electric pumps constantly supplying water

(concluded on page 34.)

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GETTING TOGETHER

In anticipation of previous conventions of
the American Meat Packers' Association oc-
casion has been taken by The National Pro-
visioner, as the official organ of the Associa-
tion, to urge members of the trade through-
out the country to attend these meetings.
The benefits of such attendance have been
pointed out, both to the individual trades-
man and to the industry at large, and the
advice given has been amply justified by the
results of these gatherings. Certainly no
one who attended these meetings begrudged
a cent of the expense or a minute of the
time devoted to the purpose.

This year it appears that no urging is
necessary to get the meat trade in line for
the third annual convention, which takes
place at Chicago on Monday, Tuesday and
Wednesday, October 12, 13 and 14. The at-
tendants at previous sessions have been the
most effective missionaries, and the gather-
ing of the coming week promises to capture
the record for large attendance.

And yet there may be those still so be-
nighted that they have not heard of this
meeting, or if they have, do not realize its
importance. If there are such, they should
make haste to take the first and fastest
train for Chicago, and be on hand for Mon-
day morning's opening session.

TUBERCULIN IS UPHELD

The world's leading scientists assembled in
the International Tuberculosis Congress at
Washington last week agreed that the use
of tuberculin is the weapon most essential
in the warfare against tuberculosis in cattle.
This was one of the significant results of the
prolonged discussions during the Congress,
and the fact that on this vital point in the
campaign against this deadly disease foe
there was unanimity of opinion of the fore-
most figures in the medical profession was
made public in a statement made by Dr.
Leonard Pearson, of Philadelphia.

Dr. Pearson was president of the section
of the congress especially devoted to the
subject of tuberculosis of animals and its
relations to man. "Tuberculin is not infal-
lible," said Dr. Pearson. "Nothing is, but
the errors that follow its use are less than
1 per cent." This view as to the accuracy of
tuberculin was unanimously accepted by the
congress. Not the faintest trace of distrust
was suggested as to the necessity of using
tuberculin in clearing herds of tuberculosis.
Tuberculosis of cattle will ultimately be
controlled in this country, and the work of
control will, to a large extent, be supported
and accomplished by the use of the tuber-
culin test.

Another important result of the congress
was the unanimous adoption of a resolution
declaring it to be the belief of the congress
that tuberculosis was intercommunicable be-
tween man and bovine animals. Though Dr.
Robert Koch, the famous specialist, has de-
clared his opposition to this view, scientists
and experimenters from all over the world
united in disagreeing with him, and the
congress declared against him without a dis-
senting voice.

PRODUCTS' EXHIBITION

President H. J. Parrish, of the Interstate
Cotton Seed Crushers' Association, has taken
steps toward the organization of an Expo-
sition for the display of cottonseed products
to the people of the country and of the

world. He has appointed committees for this
purpose and an effort will be made to ar-
range such an exposition, which it is gen-
erally admitted would be a great educational
force in bringing the public to know the value
of cottonseed products.

In conformity with the suggestion made
by former president L. A. Ransom in his an-
nual address at the Louisville convention,
President Parrish has constituted the public-
ity committees of each State association of
crushers, and the publicity committee of the
Interstate Association, as a general commit-
tee to agitate the question of an exposition
and to take steps for carrying out the plan.
Secretary Gibson has notified the presidents
of the various State associations, and they
have in turn taken up the matter with their
members.

Indications are that this great educational
enterprise will be actively pushed, and that
the near future may see a great exhibition
of cottonseed products which will show con-
sumers what value there is in the products
of the humble cottonseed, and disabuse the
minds of the public of many false and mis-
leading notions which have heretofore tend-
ed to injure the sale of cottonseed products
and restrict their consumption.

BUSINESS EARNINGS

The capital invested in business is worth
the regular percentage of interest. Your
business is theoretically always a borrower
of capital. You may have plenty of money
of your own to operate it, and may not need
to borrow a cent, but if your business is using
your own money it is virtually borrowing it
from you and should pay interest on it. If
you did not let your own business have the
money you would be loaning it out on good
security at regular rates of interest, very
likely, so the business should also pay in-
terest.

A great many business men fail to figure
this way, and as a result allow themselves to
carry more stock, and hence a larger invest-
ment than is necessary. It should be borne
in mind all the time that the business, to be
really profitable, should not only pay all
expenses of whatever nature, including a
sinking fund to renew fixtures, machinery,
etc., and salary of proprietor as well as em-
ployees, but should then leave a profit above
what the money invested would bring if
placed out at interest on good sound security.

If the business can not do this it is not
really profitable, for if you could loan all the
money invested and go to work for some one
else, and make as much money for your
work, you would not be risking your money
all the time without getting any pay for the
risk, and you would not have the burden of
business cares on your shoulders that you
carry with a business of your own.

PRACTICAL POINTS FOR THE TRADE

HOG YIELDS AND CURING MEATS.

The following inquiry has been received by The National Provisioner from a packer in the South:

Editor The National Provisioner:

If it is not asking too much, we would like to have you advise us what percentage hams, shoulders, pork loins and bellies will figure to the carcass in cutting up the hog. We would also like to have you advise us the process used in putting down D. S. meats, and the length of time 12 to 14 lbs. average green bellies should be kept in pickle before they are ready to smoke.. S. A.

These questions, or the most of them, have been answered in detail from time to time on this page of "Practical Points for the Trade," and The National Provisioner again suggests that readers keep a file of this paper and keep watch especially of this page. In this way they may refer many times to the files of The National Provisioner for information which it might otherwise take them some time to obtain. If matters on which they desire information do not appear in the files, they are urged to write to the editor, who will do the best he can to supply what is wanted.

In this matter of carcass yield many results of tests and suggestions concerning cutting have appeared on this page of The National Provisioner. It may be said again, however, that yields vary according to quality of hogs, governed by breed and feed, healthful conditions and otherwise. The smaller the hog, all other conditions being equal, the greater the shrinkage, usually.

With the head on and leaf lard in, the shrinkage from live to dressed weight will vary from 18 to 22 per cent.; a general average is 20 per cent. With the head off and leaf lard in (backbone included in both cases), the shrinkage will be from 28 to 32 per cent. of the live weight, or an average of 30 per cent. The net yield in the various cuts is governed accordingly.

Ordinarily short cut hams will run 12 per cent., picnic 8 per cent., lean butts 3 per cent., pork loins 9 per cent., clear bellies 14 per cent., and rendered lard 24 per cent.; making a total of 70 per cent. in all. It all depends on the cutting boss, to get all there is to be had of the most profitable cuts according to the markets, which change frequently and sometimes radically. Watch the markets and cut accordingly.

Other tests have shown hams 12 per cent., shoulders 12 per cent., pork loins 8 per cent., bellies 15 per cent., fat backs 10 per cent., leaf lard 3 per cent., and steam lard 10 per cent.; total, 70 per cent. Also hams 12 per cent., Calas 12 per cent., lard 13 per cent., side meats 35 per cent.; total 72 per cent. These are practically all the same, except that yields can be controlled at the will of the cutter. Board of Trade operators figure on the latter basis or thereabouts, taking into consideration quality of hogs, usually governed by the time of year.

In curing dry salt meats, bulk in cellar as compactly as possible. Always exclude all air and light possible from the pile. If meats are pumped always use a full strength pickle, never less than a saturated solution,

Readers of THE NATIONAL PROVISIONER in the trade are urged to submit questions of practice and operation concerning which they are in doubt, to be answered through this department of "Practical Points for the Trade," or privately, if desired. Readers are also invited to criticize freely the answers which appear, in order that the best results of practical experience may be obtained. Address Technical Editor, The National Provisioner, 116 Nassau street, New York.

to which may be added saltpeter if desired. Cover with salt completely, and if color is desired a very light scattering of saltpeter over the lean parts showing will have the desired effect. It is not necessary to scatter saltpeter over the fat parts; that is merely a waste of material. Potassium nitrate is the saltpeter to use, by the way.

Bellies of 12 to 14 lbs. average should be ready to smoke in 30 days, out of a fairly mild pickle, say around 78 degrees. Opinions vary as to the length of time such meats should be in pickle before smoking. Short ribs are usually figured at a day to the pound in dry salt. Pickled bellies, however, must be known to be fully cured before smoking. Otherwise trouble will be experienced.

BUTCHER'S BEEF DRESSING FIGURES.

An Atlanta, Ga., butcher has quoted figures which show that a butcher does not make fabulous profits from a steer after losing money on various parts of its anatomy, that only two butchers in a hundred succeed in the business, and that the butcher's trade is most scientific.

The butcher does not consider the question from the standpoint of buying dressed sides of Western beef, in which there is com-

paratively little waste, but from the local beef on the hoof, and shows its value is reduced in cutting. Although butchers in various sections of the country cut their meat differently, the figures given may be taken as a fair average. (The butcher has neglected to figure the hide in his calculations.)

"Suppose you buy a cow weighing 800 pounds on the hoof," says the butcher, "at 3c. a pound. It costs you \$24. When it is killed and dressed it will weigh 350 pounds. The beef, therefore, costs you more than 6c. a pound. Now, note the profit and loss:

"We take off the neck, weighing 25 pounds, and the plate, weighing 50 pounds. The flank will weigh 22 pounds. Here we have 97 pounds of stew meat, at 5c. We get, say, \$5 for that.

"The front shank will weigh 16 pounds and the hinds 40 pounds, a total of 56 pounds of bone. We get 2c. a pound for that for soup bone. That is \$1.12. We sell chuck steak for 8c. and 10c. and roast for 8c., steak for 10c. We get more chuck than any other kind. It weighs 50 pounds, the ribs 20 pounds, the round 50 pounds, the rump roast 20 pounds. We get 50 pounds of loin."

He gives the following table of cuts and prices from a beef originally weighing 350 pounds, dressed, and costing \$24:

Stew meat, 100 pounds at 5c.....	\$ 5.00
Shank bones, 60 pounds, at 2c.....	1.20
Chuck, 50 pounds, at 8c.....	4.00
Ribs, 20 pounds, at 12½c.....	2.50
Rump, 20 pounds, at 10c.....	2.00
Round, 50 pounds, at 15c.....	7.50
Loins, 50 pounds, at 20c.....	5.00

Total, 350 pounds, price.....\$32.50

"The profit on this beef is reduced by loss on bone and tallow to \$7. When you figure loss on accounts, rent, lights and other expenses you can see why it is that only two butchers in a hundred succeed."

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solve most economically, and for all time, the problem of providing serviceable locker equipment. Unit principle. Maximum ventilation; absolutely sanitary. Fireproof and thief-proof. An everlasting finish of baked-on enamel, in olive green or any other color desired.

Booklet NP, sent on request, illustrates and describes the stock types of ALLSTEEL Lockers. Write for it. Study it carefully before buying locker equipment.



THE GENERAL FIREPROOFING COMPANY
YOUNGSTOWN, OHIO.

TRADE GLEANINGS

The fertilizer plant of T. Jenkins at Springfield, Mo., is for sale.

The slaughterhouse of Louis Keller at Ogden, Utah, is being remodelled and rebuilt.

The slaughterhouse owned by L. G. Heins at Seymour, Ind., has suffered a \$1,000 loss by fire.

Leon Edmunson of Raymond, Ga., is interested in the erection of a cotton oil mill at that place.

The slaughterhouse interests of Shawnee, Okla., are to erect a new abattoir on the Little Canadian River.

The Travis-Hepler Company of Pittsburg, Pa., have filed notice of incorporation to deal in meat products, etc.

The city of Columbus, Ohio, is agitating the question of a city abattoir similar to that in Cleveland, Ohio.

It is reported that an eight-story building will be erected in Kansas City for the Kansas City Livestock Exchange.

Arnold Shaw has purchased a piece of property at Charlotte, N. C., on which it is intended to erect an abattoir.

The plant of the Conneaut Leather Company at Conneaut, Ohio, has resumed operations after a summer of idleness.

The Swift Company of Wilmington, Del., has incorporated with a capital stock of \$2,000,000 to deal in cattle, beef, etc.

Swift & Company have purchased a site on Morris avenue, Birmingham, Ala., and will erect a branch house on the property.

The plant of the Germofert Fertilizer Company at Memphis, Tenn., will soon start up with an output of 100,000 tons a year.

The Chicamauga Fertilizer Company has bought the fertilizer plant of Adair & McCarthy Brothers near Centerville, Tenn.

The Anderson Packing Company of Sioux City, Ia., contemplates the erection of some additions to its plant at the stock yards.

The warehouse of the Western Hide & Wool Company at Nampa, Idaho, has been destroyed by fire with a loss of \$100,000.

It is reported that the Union Stock Yards at West Toronto, Canada, will be acquired in a few days by Chicago packinghouse interests.

Thomas Morrison, a member of the firm of Morrison & Company, meat packers at Cincinnati, Ohio, died on Saturday last at Cincinnati.

The Union Packing and Refrigerating Company of Delaware is seeking a permit to erect a \$500,000 slaughtering plant at East Everett, Mass.

The foundations for the Union Slaughtering Company's new \$20,000 plant at Galveston, Tex., have been completed and the upper part of the building started.

The Mobile Chamber of Commerce has appointed Capt. W. P. Hutchinson as official inspector of cottonseed meal and cake for the port of Mobile, Ala.

Work has begun on the Chase Packing Company's plant at Fort Worth, Tex. The contract calls for completion ready to begin operations in sixty days.

Swift & Company have let a contract for a cold storage plant at D and California streets, San Diego, Cal. The building will be reinforced concrete, 75 x 100 feet.

The Seaboard Utilization Company of Asbury Park, N. J., has incorporated with a capital stock of \$100,000 to do a general garbage disposal and rendering business.

The Samuel Bush Provision Company, of Jersey City, N. J., has been incorporated with a capital stock of \$50,000. The incorporators are Samuel Bush, S. K. Bush and Aaron F. Bush.

The Walter H. Goodrich Company of New Haven, Conn., have filed a certificate of incorporation with a capital stock of \$30,000. The company will deal in all kinds of greases.

The J. J. Krom Company, soap manufacturers, of Augusta, Ga., have moved their general offices to Chattanooga, Tenn. They have further increased their capital stock to \$100,000.

Members of the firm of Hart and Company, pork packers, Wilmington, Del., have reorganized by electing these officers: President, Mark I. McKenna; secretary and treasurer, Daniel McAllister.

The American Wool Degreasing Company of Camden, N. J., has been incorporated with a capital stock of \$700,000. The incorporators are: Walter Erben, Charles H. Harding and Frank Schuman.

Max Ams, Inc., of New York City, has been incorporated with a capital stock of \$200,000 to deal in meats, game, provisions, etc. The incorporators are: C. M. Ams, J. A. Filsner, E. A. Ams, all of New York.

The Lactal Soap Company of New York City has been incorporated with a capital stock of \$50,000. The directors are: William J. Cornly, 2647 Broadway; Harold G. Fitz, 69 Wall street; Wesley O. Rowe, Yonkers, N. Y.

The C. Bishop Company of New York City has been incorporated to deal in provisions with a capital stock of \$10,000. The directors are: C. Bishop and M. Bishop, West Washington Market; Paul Armitage, 280 Broadway.

W. R. Ingram has resigned his position as traffic manager of the St. Paul Union Stock Yards Company and the Stock Yards Terminal Railway Company at South St. Paul, Minn. The office of traffic manager for both companies is discontinued.

Knight & Company, of Boston, Mass., have been incorporated to deal in meats, hides, grease and tallow. The officers are: President, Frederick W. Holles, 432 Cambridge street, Allston; treasurer and clerk, A. C. Knight, 170 Waverly avenue, Melrose.

J. P. Emmert, formerly manager of the St. Joseph, Mo., branch of the Co-operative Independent Livestock Commission Company, which went out of business last week, has opened a livestock commission business under the firm name of J. P. Emmert & Company.

The Cedar Mercantile and Livestock Company of Cedar City, Utah, have incorporated with \$100,000 capital stock to engage in the livestock business, etc. The officers are: Uriah T. Jones, president; Henry W. Lunt, vice-president; Kumen L. Jones, secretary and treasurer.

Henry B. Goodenough of Brighton, Mass., a well-known figure among the trade in New England, died on October 6. Mr. Goodenough was a director in the New England Dressed Meat and Wool Company, the National Calfskin Company, the New England Stock Yards Company and other companies identified with the livestock industries.

The Columbia Cotton Oil and Provision Company, composed of Washington (D. C.) business men, has bought out the plant of the Virginia Stock Yards and Abattoir Company, near Rosslyn, Va. In addition to its business of refining cottonseed oil the company will operate an abattoir and will manufacture and sell lards, compounds and shortenings.

RENOVATED BUTTER REGULATIONS.

The United States Commissioner of Internal Revenue has announced an amendment to the internal revenue regulations regarding renovated butter, to permit the covering

with cloth, jute, or burlap of original packages of this product for export only, when such coverings are properly marked and branded. The regulation, which went into effect October 1, reads as follows:

Regulation 15. Whenever any manufacturer's package of renovated butter is empty it shall be the duty of the person who removes the contents thereof to destroy utterly the tax-paid stamp on such empty package. Any person having in his possession empty renovated butter packages the tax-paid stamps on which have not been destroyed will be liable to a heavy penalty.

Original packages of renovated butter for export only may be covered with cloth, jute, or burlap, provided that there be stenciled on the covering of the package, in black letters on a white background, the words "Renovated Butter," in one or two lines, in full-faced, gothic letters not less than one inch square. The words "For export only" must appear in one line one inch below the words "Renovated Butter," in full-faced gothic letters not less than three-eighths of an inch square.

These markings are to be the only markings on one side or surface of the package.

Where possible, inspection will be made before the outer covering is put on the packages. If, however, inspection be necessary after the outer coverings have been placed on the packages, the exporter, or his agent, will be required to remove the outer covering from any or all packages designated by the inspector.

Nothing in this regulation shall be deemed to change or dispense with the requirement of regulation 25 hereof in any way.


COST TO PROTECT MEAT PLANTS.

It was reported from Kansas City this week that the Stock Yards Company had decided to expend nearly a million dollars in rebuilding and remodeling the Kansas City yards on the present site, which is the one from which so much damage from floods has been suffered. This rebuilding apparently means that it has been decided to take steps to protect this district from future flood damage and to make the site permanent.

The announcement of the rebuilding of the yards comes simultaneously with the report of the engineers employed by the packers and others to determine a means for preventing Kaw River floods in the future. The report calls for the complete changing of the river channel, building dikes, retaining walls, etc., at a total cost of \$16,751,000.

PROPOSAL.

Office Purchasing Commissary, 39 Whitehall street, New York City: Sealed proposals, in triplicate, for furnishing and delivering 247,224 cans tomatoes, 237,490 cans corn, 131,232 cans peas, will be received at this office until 11 o'clock a. m., October 15, 1908. Information and blank forms for proposals furnished on application. Envelopes containing bids should be marked "Proposals for Subsistence Stores, opened October 15, 1908," and addressed to Colonel A. L. Smith, A. C. G., S 12, 19, 26, 010.



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reduces friction losses in cylinders, bearings and at all friction points. Get free sample and booklet 33-C.
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ICE AND REFRIGERATION

NEW CORPORATIONS.

Fairville, Ia.—The Fairville Creamery Company has been incorporated with \$5,000 capital stock.

North Grove, Ind.—The North Grove Creamery Company has been incorporated with a capital stock of \$4,000. The directors are: John D. Schrock, P. C. Stineman and Clinton Royce.

Austin, Tex.—The Florence Creamery Company has been incorporated with a capital of \$5,000 by H. M. Bennett, W. H. Bennett and G. E. Adams.

Yuka, Cal.—The Kapler Brewing and Cold Storage Company has been incorporated at Etna by Peter Blake, J. A. Lindsay, T. B. Martin, Charles Kapler, C. H. Simon and G. H. Peters.

Dalles, Ore.—The Cascade Development Company has been organized with a capital stock of \$100,000 to build an ice and electric power plant. The ice plant will have a capacity of 50 tons per day. The incorporators are A. W. Mohr, W. A. Johnston and P. L. Caples.

Coquille, Ore.—The Coquille Laundry and Ice Company has been incorporated with a capital stock of \$10,000 by S. M. Nosler, A. T. Morrison and Geo. T. Moulton.

Seattle, Wash.—The Seattle Refrigerating Company has been incorporated with a capital stock of \$300,000 by N. R. Sibley, L. E. Gray, A. A. Wren, J. E. Bray and Ray Brady.

Chamness, Ill.—The Southern Illinois Creamery Company has been incorporated with a capital stock of \$5,000 to manufacture

ice, etc. The incorporators are: E. C. Allen, T. J. Chamness and J. M. Mouser.

Youngstown, Ohio.—The Youngstown Creamery Company has been incorporated with \$10,000 capital stock by M. N. Calvin, W. A. Chambers, D. N. Garver, John Sullivan and E. S. Rice.

Buffalo, N. Y.—The White Dairy Company has been incorporated with a capital of \$20,000 by Earl H. Owen, Charles F. Filbuck, W. M. Spaulding, A. E. Owen, Buffalo; Jay Winch, Marilla, N. Y.

ICE NOTES.

Bisbee, Ariz.—Work will begin in a few days on the erection of a building in Brewery Gulch to be occupied by the W. E. Harrison Bottling and Cold Storage Company.

Houston, Tex.—Dooley's ice cream factory has been destroyed by fire with a loss of \$6,000.

Baltimore, Md.—The Baltimore Refrigerating and Heating Company are reorganizing.

Peoria, Ill.—Ice house No. 2 of the Boley Ice Company has been completely destroyed by fire.

Greenville, N. C.—The plant of the Greenville Ice Factory owned by Hill & Johnson has suffered an \$8,000 loss by fire.

Home City, O.—The Crystal Ice Manufacturing and Cold Storage Company have increased their capital stock from \$25,000 to \$35,000.

Bartow, Fla.—C. M. Brown has completed the building of his ice plant. The machinery has not been installed as yet.

Wheeling, W. Va.—The Kloss Ice Cream Company are to install an ice plant in their factory.



Philadelphia, Pa.—Thomas P. Conrad & Company, Harrison building, wants a second-hand 50-ton refrigerating machine of the compression type.

Mason City, Ia.—A large ice house, the property of the Thomas Ice Company, has been destroyed by fire.

Clear Lake, Ia.—A number of business men are contemplating the erection of a large ice house at this point.

Elgin, Ill.—The Jones Refrigerating Machine Company will erect a large plant at this place.

Bartlett, Tex.—The business men have held a meeting and subscribed \$10,000 toward the construction of an ice plant at this place.

Huntington, W. Va.—What is expected to be the largest ice and cold storage plant ever erected in Huntington will be completed here by the first of next April, according to arrangements recently made.

Matagorda, Tex.—Lorino Brothers' new ice plant has started up.

Berkeley, Cal.—The Pacific Ice and Cold Storage Company is erecting an ice storage building with a capacity of 2,000 tons.

San Diego, Cal.—The Union Ice Company have purchased a site for their new plant which is to cost approximately \$125,000.

Santa Ana, Cal.—The Taylor Cannery Company have decided to instal a cold storage plant.

San Diego, Cal.—Swift & Company are erecting a concrete cold storage plant at D and California streets.

Gardnerville, Nev.—The Douglas County Creamery Association are to install a refrigerating plant in conjunction with their creamery.

Klamath Falls, Ore.—Crisler and Stilts have bought a site and will erect a meat and cold storage plant at this place.

Portland, Ore.—The Portland Public Market and Cold Storage Company will erect a \$100,000 reinforced concrete storage building.

Colusa, Cal.—A contract has been let for the new plant of the Colusa Meat and Cold Storage Company. Some \$10,000 will be spent on the work.

Warsaw, Ind.—Ice houses belonging to the St. Joseph Ice Company have been destroyed by fire with a loss of \$6,000.

Kansas City, Mo.—A building permit has been issued to the Mutual Ice & Cold Storage Company to build a cold storage warehouse at a cost of \$15,000.

Leechburg, Pa.—The Knepschild's ice plant has been totally destroyed by an explosion.

Joplin, Mo.—The cold storage plant of R. R. Sellars has been damaged to the extent of \$3,000 by fire.

Appleton, Wis.—The Outgamie branch of the American Equity Society are to organize a stock company and erect a large cold storage plant at this point.

AUTOMATIC REFRIGERATION OF BEEF COOLER.

As an example of the economy effected by refrigerating plants of 12 to 16 tons capacity and under, operated automatically and by electric power, the plant installed in August



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CHICAGO, ILL.

Send for Catalog

of last year for R. Kastelberg's Sons, of Richmond, Va., is of especial interest, says the Southern Engineer. In this establishment is a beef storage room 68 x 23 x 11 feet high, one-half of which is used as a chill room for fresh killed stock, placed in the cooler daily.

Formerly this room was refrigerated by a steam drive, horizontal 6-ton compressor, on the indirect system, at an average cost of \$15 per day for coal, labor, water, oil, repairs, etc., in summer and \$10 average for the other six months. When manufacturers of an automatic refrigerating system guaranteed that the kilowatt consumption with their system would not exceed on an average for the year 200 kilowatts per day, which at Richmond rates would amount to \$7, an order for a new plant was placed with them.

The compressor is of 7½ tons capacity, situated in the old boiler room and driven by a 15-horse-power 500-volt direct-current General Electric motor. The condenser is of the double pipe type, 10 feet high, 19 feet long, and the flow of water is automatically regulated by a special patented water valve.

An automatic expansion valve controls the supply of ammonia to the coils, thereby maintaining a practically constant back pressure while the system is in operation and cuts off the flow when the plant is shut down. The system is controlled by a special thermostat placed in the refrigerator, regulated to stop the operation of the plant when the temperature is reduced to 34 degrees and to start the motor at 38 degrees.

A very important and essential part of the system is the high pressure cut-off, which protects the plant from abnormal pressures and the resulting danger, and, together with the automatic features, renders it possible to leave the plant in operation without attention at all times—a practice hitherto unattainable until the introduction of the automatic system. Plants have been operated without special or regular attention for upward of three years. This is of especial value to the prospective owner of a small or moderate sized refrigerating plant.

Since the starting of this plant, for a period of eleven months it has been operated at an average cost of \$5.30 per day, including all expenses. The owners state that their investment has earned sufficient through a higher economy of operation in this time to pay over one-half the cost of the equipment. It is claimed by the maker of the automatic machine that when the power rates are favorable, from 3 to 4½ cents per kilowatt, automatically and electrically operated plants will furnish refrigeration at a



Every packer wants the most economical refrigerating machinery and which can be depended upon to produce the maximum of capacity with the minimum of cost, and be the simplest and easiest operated.

The Vogt Machines may be depended upon to meet your requirements, no matter how rigid they may be. Based upon the Absorption System—the only really scientific refrigerating system—these machines produce results not otherwise possible.

We want every packer who is thinking of installing refrigerating machinery or making any changes to hear our story before he makes any decision. We like to get inquiries and to answer them.

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lower cost, with temperatures maintained and more uniform results, than by any other system. These systems are operated automatically with direct and single or poly-phase current, and semi-automatically with combustion or steam engines when electricity cannot be had to advantage.

SLAUGHTERHOUSE COLD STORAGE.

By M. Heiss, Director of the Slaughter House in Straubing, Bavaria.*

Germany was the first country to have constructed slaughterhouses provided with or without cold stores. We have actually more than 900 in our country. We have acquired a certain experience, and as hygiene is of an international interest we are happy to share our knowledge with others.

Cold stores are indispensable for keeping meat. The first ones built in Germany were not perfect, but from year to year we have established several principles which actually are to be applied in the construction of slaughterhouses. These include:

*Synopsis of paper read at International Refrigeration Congress at Paris.



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2. The cold storing chamber must be near the machines.

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5. The tracks for the meat transportation must end at the ante-chambers.

6. Cold stores should not be built for more than ten years; it is necessary to foresee the possibility of enlarging them.

7. An important feature: not to build cold-store chambers higher than 11 feet.

8. Air spaces inside the walls are not made any more. Cork insulation alone is used. Use good insulation.

9. The use of steam as motive power is the most advantageous, for it can satisfy other requirements of the slaughterhouse.

10. The degree of dampness must not exceed 75 per cent., and the temperature remain between 0 deg. and 4 deg. C.

11. It must be absolutely forbidden to salt meat inside the cold-storing chambers, or to bring in warm meat.

12. It is forbidden to deposit either intestines, skins or anything with a bad odor.

13. It is allowed to bring in horse's meat.

14. It must be forbidden to waste water.

15. Attention must be given to hours of opening the cold store, and it would be a great mistake to open the doors constantly.

16. Each tenant is personally responsible.

17. In case of non-observance of the rules, the director will be able to deprive the tenant from the use of the cold stores.

GERMAN SLAUGHTERING METHODS.

(Continued from page 18.)

totally forbids the slaughtering of animals for food by methods which involve the drawing of blood without previously rendering the animals unconscious. After a descriptive account of the methods used, the consul adds:

Throughout Germany there is an active and progressive movement in favor of humane methods of slaughtering animals, and the highly perfected devices are now in extensive use in nearly all the abattoirs. There is no indication of any opposition to the present regulations in the Kingdom, and there are strong possibilities that the example of Saxony will lead in the near future to the incorporation into the laws of the other German States of similar humane provisions for the control of the slaughtering industry.

Bremen Abattoir Considered a Model in Europe.

Consul William Thomas Fee states that the abattoir of the German port of Bremen is considered by experts a model institution, and that its managing director is often called to other cities in Germany and other countries to reform their slaughtering houses. His account of the operations at the Bremen abattoir will therefore be of interest:

In Bremen it is compulsory to have all slaughtering done at the city abattoir, either by the butchers themselves, for which purpose a part of the slaughtering house is rented to them, or by butchers who are employed by the city for this purpose, but in every case it must be done under the control of officials of the city abattoir. Each animal which is brought to the city slaughtering house is first carefully inspected by veterinary officials, and after having been admitted by these great care is taken that the animals do not suffer from want of food and water before they are slaughtered. Horses, calves, sheep, goats, and swine are stunned by a blow with a hammer on the center of the forehead before they are cut or stabbed, but exceptions are made with boars and hogs, which are treated in the same manner as cattle, by being first stunned by Behr's flash cattle killer, invented by a native of Bremen.

The construction of the apparatus is that of a breech-loading ejector pistol. The barrel contains a special kind of conical-shaped bolt, through the core of which a hole is drilled, terminating in two small openings at the sides of the pointed ends. The cartridge is inserted in the breech, which is easily closed by lateral pressure. The apparatus being ready to fire, is pressed against the animal's forehead and discharged by pulling the trigger, the bolt piercing the skull bone and penetrating into the cranial cavity.

Not only the mechanical action of the bolt but also the eruption of gas and the great pressure it exerts on the brain produces immediate insensibility, which is sufficient to allow of painless bleeding. The bolt, which is shot forward by the explosion, is driven back almost into its original position by an ingenious arrangement, and the shape of the bolt, which tapers toward its pointed end, renders it easier to withdraw from the wound than is the case with other kinds of apparatus.

Directly after the shot is fired the cartridge is ejected, and by a single movement of the hand the apparatus is made ready to fire again, a circumstance which considerably enhances its usefulness when slaughtering is done on a large scale. Another advantage possessed by the apparatus, which is not to be underrated, is that it can be employed the whole day without being cleaned. Care must only be taken to see that the openings for the gas to escape are not choked with splinters of bone. This, however, can be done with very little trouble. The particular kind of powder employed is such that the brain

acquires no kind of taste from it. The shooting bolt apparatus is a material advance on shooting with a bullet, as it prevents the uncontrolled flight of the projectile and makes it impossible for bystanders to be injured.

Official Examinations at Barmen.

Consul George Eugene Eager has prepared a detailed report on the slaughtering methods at the Prussian city of Barmen, the inspection feature of which follows:

The first examination is made on the hoof in the receiving pen by the directing veterinarian and his two assistants. The veterinarians are required to be graduates of the Ober-Realgymnasium, followed by a four years' course in a high school for veterinarians. After slaughtering a second examination is made of the viscera of each carcass for constitutional diseases. This examination is sufficient for all excepting hogs and pigs, which are given a microscopical examination for trichina and tapeworm. These examinations are made by a corps of inspectors, who must pass an examination on the subject. Both men and women are employed.

Each butcher has his mark and numbers, which are stamped in several places on each carcass that belongs to him. Four pieces, about a cubic inch in size, are cut from each carcass and put into zinc boxes bearing corresponding numbers. The law compels the examiners to spend at least twenty minutes on each piece of flesh, and they are limited to from twenty to twenty-five hams or bacon in a day.

If an animal is found to be suffering from a disease that does not make the meat unfit for food it is sold at a reduced price, and it must be marked plainly that it is meat from a diseased animal, but is not unfit for food. If it is found that the meat of an animal is unfit for food, but can be made fit by sterilization, it is cooked for a certain time by steam and afterward sold for just what it is. Meat that is totally unfit for food is both cooked and baked, and afterward ground up and disposed of for hen and fish food and fertilizer. Books are kept by each examiner, giving the name of the butcher, the number of carcass, the exact time when sent for examination, and the results thereof.

(To be continued.)

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard which is quoted by the cwt. in tcs., pork and beef by the bbl. or tierce, and hogs by the cwt.

Lower Markets and Reactions — Increased Hog Supplies—Forced Liquidation—Good Undertone for Cash Stuff—Supplies Drawn Upon Freely—Moderately Improved Foreign Demands—Liberal Home Distributions.

A tumble in the prices of the hog products on speculative deals in the trading of Monday was followed by feverishness and easier prices in Tuesday's operations, but by some firmness in the succeeding day's business. The late options were better supported in the mid-week dealings than the October delivery, which was a singular circumstance, considering the satisfactory rate of cash demands. At this writing (Thursday) the tone is better on the speculative deals for early and late options, with improved prices.

The early in the week lower tendency of prices were influenced, as it appeared to us, by liquidation, forced or otherwise, but accelerated by the rate of hog receipts at the packing points at lower prices and easier grain markets. The outside "longs" were the main sellers. The "shorts" took advantage of the pressure and covered contracts rather freely. The packers were ready buyers at the inside prices of the week.

It does not seem probable that the market will be more than temporarily against selling interests, in the near future, at least, whatever may develop when the livestock supplies, a few weeks later, are hurried forward from farmers' hands.

However larger the number of hogs marketed this week the quality of the sup-

ply is steadily of a poor order. Production continues to be steadily under the normal. It may be doubted because of the poor quality of the hog supply, that there has been any addition to held stocks of the products at the packing points from the increased hog arrivals. The proportion of lard made from the hog supply is especially modified; of that product it is likely the supply is steadily falling off. The entire statistical position of the hog products, with rate of demands, has been more in favor of selling interests for the week than in the week before, however the market drifted from speculation or was sensitive to associated market situations.

There may be more reason for weakness to the hog products markets some time next month than intermediately, depending upon the disposition to market the hog supplies. Yet there are some trade opinions of bullishness for the future.

As it seems now the livestock supplies of the country are likely to be marketed at an early period in the new crop season. The corn market, even if lower than it is at present, will probably remain at sufficiently full prices for careful feeding of the grain. The hogs are likely to come forward in the near future if not through next season entire, of materially less than normal weights.

At some time in the new season, by reason of the loss of productions, the situation should be well controlled for holding interests, whatever may develop in the period of active hog marketing.

It is hard to suppose that demands for supplies from Europe would be for next season of the cautious character that char-

acterized them this season. General trade conditions should show improvement in Europe, as well as in this country, as soon as the election is over.

It is a fair deduction that with shortened supplies of animal fats and meats, as likely in the new season, by reason of early marketing and poorly fed livestock supplies, that there will be more effect upon market situations from statistical situations, ultimately, than the short supplies of the past year warranted for that time.

It is more generally conceded that the corn crop is essentially as large as that had last year and the third largest grown. The superior quality of the corn crop will make it go much further for use than the crop of the previous year. Nevertheless, by the close using up of the previous year's corn crop this year's supply of the corn could be handled at full prices, in its steadily widened uses, no matter what the concessions likely from some of the outside figures made on the moderate left-over old supply.

The claim is made that after awhile the hog supply may be better fed than at present through more reasonable prices of the grain supply, particularly if the hog market prices are kept up to something like the recent full range for them. But it seems to us that the farmers will take chances on corn prices for the season entire. Therefore, they will be more disposed to market the grain than feed it freely. Moreover, it is improbable that hog prices will be fully sustained if there is a general disposition, as it seems likely there will be, to get livestock to market. The crowding of hogs upon the

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market would force easier prices. It is observed at present that farmers are shipping hogs to market as soon as they are up to marketable weights. Each week shows steadily a poorer quality, as marketed, of the hog supply.

New speculation in the hog products markets is without briskness. Most traders are somewhat puzzled by the situation. It is recognized that the undertone should be sound from supply and demand positions, yet the market is overturned, at times, by speculation. Natural hesitancy is shown in new deals. The January and May options take the moderate new buying interest, more particularly the latter option.

The "longs" were not altogether shaken out by the early in the week market upset. Indeed, the "long" interest is probably still of fairly large proportions.

It may be doubted that the "short" interest is of material extent, however bearish some trade sources talk.

The home cash demands are entirely satisfactory, as wide and general. The remarkably open weather and the general employment of labor for gathering of crops brings large demands for meat supplies, from the South and Southwest particularly. The Eastern markets are more freely drawing upon the West for supplies. There is some hesitation in demands for supplies of lard, on account of the late declining tendency of prices. Nevertheless, the rate of consumption of the lard is in excess of current productions. The compounds are, as well, going freely into consumption.

The export demands are not of a vigorous order, but are somewhat improved from the Continental markets, although quiet from the United Kingdom. The consignments of lard to Europe were increased last week, but of meats had fallen off. The general ex-

ports of lard for the year are about 75,000 tierces less than had in the previous year. The exports for the season of meats, while less than those of last year, are of more importance than of lard.

If the general commercial situation of Europe in last year had warranted normal takings of the lard supply by the usual European sources of distribution, it is clear that the productions of the product in this country would have been well sold up.

The cottonseed fat supply of this country is likely to be a liberal one for the new season, and that from India upon English markets of more importance than had last year. The productions of the fat in this country are not, as yet, liberal, because of some indisposition to sell seed supplies at prices that mills feel should be their limit under the current market rates for cottonseed oil and meal.

In New York pork is offered at easier prices; light export demands; heavy short clear is scarce. Sales, 175 bbls. mess, \$16.75@17.25; 240 bbls. short clear, \$19.50@22; family, \$20@21. Western steam lard declined sharply, and was quoted at about \$10.35. City steam lard is about \$10.12½. Compounds are somewhat unsettled in price; quoted generally 7½c. Some asking more money, others 7½c. In city meats trading in pickled bellies at strong prices, under moderate supplies; quoted at about 11½c.

SEE PAGE 41 FOR FRIDAY'S MARKETS.

BEEF.—Unimportant offerings of tierced and moderate supplies of barreled. Firm prices. Quotations: City extra India mess, tierces, \$25@26; sales at \$25; barreled mess, \$14@14.50; family, \$17@17.50; packet, \$15.50@16.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, October 3, 1908, were as follows, according to H. M. Schwarzschild's report:

Steamer and Destination.	Cake.	Oil.	Cottonseed.	Bacon and Cheese.	Beef.	Pork.	Lard.	Pkgs.
Baltic, Liverpool				2637	194	102	714	2728
Etruria, Liverpool			517	870	318	52		1375
Carmania, Liverpool			1906	333	25	10		442
1*Minnetonka, London	25			214	175		525	4018
Teutonic, Southampton			200	180				
*St. Paul, Southampton				554			100	2050
Wells City, Bristol	721			30	50			2050
*Furnessia, Glasgow				651	50	150	320	400
Galileo, Hull				500	495	25	785	8807
Pretoria, Hamburg		100		54	455		1685	4525
Ryndam, Rotterdam	11925	2560			135		1110	2670
Kroonland, Antwerp	2918	50		325	190	220	284	875
St. Leonards, Antwerp	750							
Kronprinzessin Cecilie, Bremen								625
Buelow, Bremen					60		50	2000
United States, Baltic	20			45	785	8	840	3475
Provincia, Mediterranean		100						
San Giorgio, Mediterranean		75						
Argentina, Mediterranean		2648						175
Eugenia, Mediterranean		1974						
Koenigin Luise, Mediterranean		1445		35				710

Total	16314	8997	3123	6423	2462	542	6413	36925
Last week	7459	3934	961	6225	312	893	645	9545
Same time in 1907	23153	†	369	7480	294	2292	787	5611

1.—1,500 boxes butter. *Cargo estimated by steamship company. †No record.

The decrease in exports this season is shown as equal to 3,670,600 lbs. pork, 14,505,438 lbs. meats, 30,698,751 lbs. lard.

Estimated Chicago stocks: 71,000 tcs. contract lard (83,469 tcs. Oct. 1); 51,000 bbls. contract pork (52,791 bbls. Oct. 1); 16,000,000 lbs. ribs (19,328,301 lbs. Oct. 1).

EXPORTS OF PROVISIONS

Exports of hog products for week ended Oct. 3, with comparative tables:

PORK, BARRELS.			
To—	Week Oct. 3, 1908.	Week Oct. 5, 1907.	From Nov. 1, 1907, to Oct. 3, 1908.
United Kingdom	578	713	35,299
Continent	103	285	15,005
So. & Cen. Am.	36	276	23,154
West Indies	983	1,757	53,267
Br. No. Am. Col.	10	365	18,782
Other countries		10	910
Totals	1,716	3,406	148,417

MEATS, POUNDS.			
United Kingdom	6,862,970	6,927,646	435,433,061
Continent	208,875	2,274,021	57,387,540
So. & Cen. Am.	106,775	67,225	4,719,000
West Indies	206,875	184,433	9,403,385
Br. No. Am. Col.			174,142
Other countries		776,900	72,890
Totals	7,385,495	10,230,225	507,250,628

LARD, POUNDS.			
United Kingdom	4,791,547	4,651,749	246,624,655
Continent	6,428,384	4,976,993	284,623,951
So. & Cen. Am.	150,100	365,800	20,469,472
West Indies	733,950	1,033,419	40,823,820
Br. No. Am. Col.	9,640		670,416
Other countries	8,750	103,200	1,823,890
Totals	12,122,371	11,131,161	595,036,114

RECAPITULATION OF WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,064	3,365,050	5,242,210
Boston	244	1,924,650	1,625,417
Baltimore		11,125	2,782,174
Mobile	42	91,325	517,000
New Orleans	360	69,900	406,550
Montreal		1,923,445	1,084,800
Galveston			158,766
Philadelphia			128,855
Newport News			175,999
Totals	1,716	7,385,495	12,122,371

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, 1907, to Oct. 3, 1908.	From Nov. 1, 1906, to Oct. 5, 1907.	Decrease.
Pork, pounds	29,683,400	33,354,000	3,670,600
Meats, pounds	507,250,628	521,750,000	14,505,438
Lard, pounds	595,036,114	625,734,805	30,698,751

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per Ton.
Beef, per tierce	3/	3/	24c.
Oil cake	7/6	7/4	11c.
Bacon	15/	15/	24c.
Lard, tierces	15/	15/	24c.
Cheese	20/	25/	48c.
Canned meats	15/	15/	24c.
Butter	25/	30/	48c.
Tallow	12/6	15/	24c.
Pork, per barrel	2/3	2/3	24c.

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The London auction sale on Wednesday was at 3d. advance for beef, and mutton unchanged, at which 1,100 casks were sold out of 1,800 casks offered.

It seems to us as if, with consideration of all surroundings of associated fat markets and of the tallow market itself, that the tallow market had been a little strained latterly, and while it may be quoted firm, the late advantage with sellers for it is slightly modified; the advancing tendency has been stayed.

When the tallow market got latterly on its bulging streak most buyers thought they were going to get left on supplies for needs of prime tallow. Urgent demands which followed forced the market higher than it would have gone otherwise, as it appears to us.

Now that the excitement in buying is abated and the pure lard and cottonseed oil market have had a setback to moderately lower prices, there is observed temper on the part of sellers of tallow to consider bidding upon late market rates, which would have been, in instances, a few days since, turned down.

It is not shown that tallow prices will be immediately easier, but only that the comparatively moderate productions of tallow are losing some significance in the market situation by the quieter attitude of buyers.

The fact that tallow is now much higher than usual compared with market values for cottonseed oil, and a little higher than palm oil, would mean more than it does concerning market prices for the tallow if supplies of tallow were anywhere near normal volume.

As it is, it may be doubted there will be more than enough tallow in supply for actual needs; therefore there is a likelihood of the tallow market ignoring more than ordinarily the cheaper costs of the competitive products; this condition of affairs may likely remain all through the new season, considering the prospective market prices for corn and the probability that cattle supplies will be fed sparingly.

The grease markets are on a good consuming basis for soap making compared with those for cottonseed oil. But the poor quality of live stock supplies, present and prospective, will undoubtedly shorten productions of grease; at length cottonseed oil will be more freely than now used by soap makers.

It does not seem probable that there can be material shake-up in prices of tallow, notwithstanding the present slackness to its market. Indeed it seems doubtful if sufficient supplies of prime tallow can be had for the new season entire, particularly if there is any improvement in the manufactured goods business upon that had in the

past season. It is probable there will be immediately after the political election revived general trading in manufactured products.

New York city hhd. tallow would bring 6½c.; it is held at 6¼c. The last sale was a resale of 100 hhds. at 6c. to the home trade; weekly contracts will be necessarily made at 6c., unless otherwise noted in our closing report by a later sale.

New York city tes. special for export quoted 7@7½c.; edible at 8c.

Country made tallow ranges from 5¼c. to 6½c., as to quality, and choice kettle higher.

SEE PAGE 41 FOR FRIDAY'S MARKETS.

OLEO STEARINE.—Notwithstanding the late decline in prices of oleo oil, which amounted to 4 florins, the stearine is not pressed for sale in New York, while the prices for it are essentially those quoted in our previous week's review. Chicago has, however, sold lower.

The point is that the stearine depends upon home consumption, and the oil largely on foreign demands. The foreign wants are slow, and the home consumption is of a normal order.

It is true that new demands for the stearine are of a more cautious order and that the compound makers are using, in good degree, their accumulated stocks and contract deliveries. But it is only a question of time when compound makers' demands for the stearine must enlarge under the steady rate of consumption of compounds; meanwhile pressers are not making burdensome stocks of the stearine.

It is not concluded by general trade sources that the pure lard market is likely to remain depressed. But in any contingency of the pure lard market the compounds could retain normal consumption, particularly as cottonseed oil is at reasonable trading prices, as well as likely to remain so, whereby the compounds would have steadily good competitive value; therefore there should be ordinary rate of consumption of the stearine. New York holds at 13¾c., because it has barely more than 150,000 pounds October made to sell. The only sale in New York is 2 cars at 13¾c. The buying in Chicago a couple of weeks since has not been continued, although it is now possible at the difference in prices, as Chicago sold a few days since 500,000 pounds at 13c., although more asked now by most packers.

OLEO OIL.—Poor market just now, no further decline in prices, but nominal situation. Rotterdam a slow buyer. Steady, fair home consumption, as well as some English demands. Rotterdam quotes 88 florins for resales; packers ask 90 florins; New York

quotes extra 16½c.; medium, 11¼c.; low grade, 9½c.

LARD STEARINE.—Lard refiners are using chiefly their own productions; the open market is dull and quoted 12½@13c.

COTTONSEED STEARINE.—Little more demand for future deliveries; about 6c. per lb. quoted.

GREASE.—The relation of prices in New York with the West would permit freer marketing thence to the Eastern markets. But demands for supplies in New York are much more moderate than those at the West. Quotations: Yellow, 5½@5¾c.; house, 4¾@5¾c.; bone, 5¼@5½c.; brown, 4¾@5½c.; white, 5¾@6¾c.

GREASE STEARINE.—Pressers are buying limited quantities of grease and the offerings of stearine are small. Very little demand, however. Prices are firmly held. Yellow, 6½@6¾c.; white, 6¾@6½c.

CORN OIL.—Slightly affected by the late easier cottonseed oil market. Demands are slow; \$5.10 asked for car lots.

COCOANUT OIL.—The improved prices noted within a fortnight are maintained. Consumption in Europe and this country is enlarged. Statistical positions are better controlled. Quotations in New York: Cochin, spot, 7¼@7½c.; September and October shipments, 7c.; Ceylon, spot, 6¾c.; do., September and October shipment, 6¼@6½c.

PALM OIL.—Good, full consumption by reason of high prices of tallow and less burdensome stocks, therefore strong prices at late advance. Quotations: Prime red, spot, 6c.; do. to arrive, 5¾c.; Lagos, spot, 6¾@6½c.; do. to arrive, 6@6¼c.

NEATSFOOT OIL.—Trading does not amount to more than jobbing quantities. Prices are steadily held. Quotations: 20 cold test, 85c.; 30 test, 78c.; prime, 56@60c.; 40 test, 72c.

LARD OIL.—Trading is slow; prime quoted 76c.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York for the week ending Wednesday, October 7, 1908:

BACON.—Antwerp, Belgium, 43,733 lbs.; Alexandria, Egypt, 1,029 lbs.; Bristol, England, 11,000 lbs.; Cebu, P. I., 1,191 lbs.; Cienfuegos, Cuba, 42,269 lbs.; Drammen, Norway, 15,973 lbs.; Glasgow, Scotland, 177,988 lbs.; Gibraltar, Spain, 12,740 lbs.; Havana, Cuba, 50,350 lbs.; Hull, England, 161,070 lbs.; Liverpool, England, 1,511,163 lbs.; London, England, 20,750 lbs.; Nuevitas, Cuba, 57,311 lbs.; Rio Janeiro, Brazil, 3,850 lbs.; Santiago, Cuba, 39,265 lbs.; Wiborg, 18,965 lbs.

HAMS.—Antwerp, Belgium, 125,000 lbs.; Bristol, England, 6,000 lbs.; Christiania, Norway, 13,100 lbs.; Cebu, P. I., 3,437 lbs.;

Cocoanut Oil

Palm Oil

Palm Kernel Oil

Tallow

Grease

Caustic Soda

Olive Oil

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Colon, Panama, 13,090 lbs.; Cienfuegos, Cuba, 30,299 lbs.; Copenhagen, Denmark, 6,493 lbs.; Demerara, British Guiana, 6,648 lbs.; Glasgow, Scotland, 151,848 lbs.; Guadeloupe, W. I., 3,451 lbs.; Hull, England, 132,624 lbs.; Havana, Cuba, 12,818 lbs.; Kingston, W. I., 4,057 lbs.; Liverpool, England, 972,896 lbs.; London, England, 89,394 lbs.; Macoris, San Domingo, 6,278 lbs.; Nuevitas, Cuba, 20,856 lbs.; Port Cabello, Venezuela, 1,022 lbs.; Port au Prince, W. I., 1,279 lbs.; Santiago, Cuba, 10,949 lbs.; St. Kitts, W. I., 1,064 lbs.; Trinidad, Island of, 1,767 lbs.; Vera Cruz, Mexico, 2,688 lbs.

LARD.—Antwerp, Belgium, 147,674 lbs.; Aberdeen, Scotland, 25,009 lbs.; Amsterdam, Holland, 19,678 lbs.; Alexandria, Egypt, 5,150 lbs.; Arendal, Norway, 3,200 lbs.; Bremen, Germany, 118,360 lbs.; Buenaventura, Colombia, 1,970 lbs.; Barbados, W. I., 4,000 lbs.; Bristol, England, 51,800 lbs.; Colon, Panama, 162,560 lbs.; Cienfuegos, Cuba, 301,410 lbs.; Campeche, Mexico, 10,737 lbs.; Cardiff, Wales, 34,000 lbs.; Copenhagen, Denmark, 25,930 lbs.; Christiania, Norway, 104,027 lbs.; Demerara, British Guiana, 18,566 lbs.; Drammen, Norway, 5,500 lbs.; Drontheim, Norway, 5,500 lbs.; Genoa, Italy, 14,300 lbs.; Glasgow, Scotland, 49,813 lbs.; Guadeloupe, W. I., 7,600 lbs.; Gibraltar, Spain, 14,000 lbs.; Guayaquil, Ecuador, 76,774 lbs.; Havana, Cuba, 5,035 lbs.; Hull, England, 297,461 lbs.; Hamburg, Germany, 754,107 lbs.; Iquitos, Peru, 59,336 lbs.; Kingston, W. I., 242,143 lbs.; Leith, Scotland, 35,566 lbs.; London, England, 310,590 lbs.; Liverpool, England, 622,530 lbs.; Middlesborough, England, 4,200 lbs.; Martinique, W. I., 2,500 lbs.; Macoris, San Domingo, 32,839 lbs.; Nassau, W. I., 1,800 lbs.; Nuevitas, Cuba, 169,173 lbs.; Newcastle, England, 78,400 lbs.; Nakskov, Denmark, 6,188 lbs.; Port au Prince, W. I., 48,606 lbs.; Riga, Russia, 49,530 lbs.; Rotterdam, Holland, 642,071 lbs.; St. Petersburg, Russia, 25,250 lbs.; Southampton, Eng., 2,800 lbs.; Santiago, Cuba, 12,182 lbs.; St. Kitts, W. I., 11,178 lbs.; St. Thomas, W. I., 1,472 lbs.; Stettin, Germany, 101,498 lbs.; Sekondi, Africa, 2,484 lbs.; Trinidad, Island of, 33,636 lbs.; Tonsberg, Norway, 30,651 lbs.; Turk's Island, W. I., 1,943 lbs.; Vera Cruz, Mexico, 39,632 lbs.; West Hartlepool, England, 86,000 lbs.

LARD OIL.—Hamburg, Germany, 50 bbls.; Melbourne, Australia, 192 gals.; Savanillo, Colombia, 40,860 lbs.

PORK.—Antwerp, Belgium, 35 tcs.; Barbados, W. I., 49 bbls.; Belize, British Honduras, 11 bbls.; Colon, Panama, 10 bbls.; Demerara, British Guiana, 292 bbls.; Guadeloupe, W. I., 13 bbls.; Kingston, W. I., 383 bbls.; Liverpool, England, 37 bbls.; Macoris, San Domingo, 42 bbls.; Nassau, W. I., 39 bbls.; Port Antonio, W. I., 32 bbls.; Port au Prince, W. I., 99 bbls.; St. Thomas, W. I., 21 bbls.; St. Kitts, W. I., 91 bbls.; Trinidad, Island of, 184 bbls.; Turk's Island, W. I., 9 bbls.

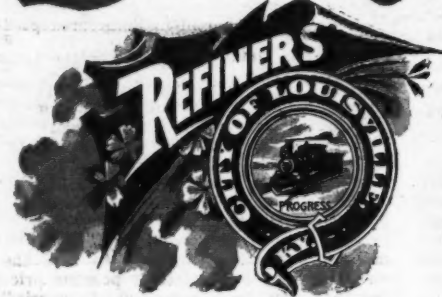
SAUSAGES.—Havana, Cuba, 28 pkgs.; Havre, France, 175 cs.; Nuevitas, Cuba, 10 bbls.; Rotterdam, Holland, 100 bbls.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending Oct. 7, 1908, and for the period since Sept. 1, 1907, and for the same period of 1906-07 were as follows:

From New York.			
Port.	For Week.	Since Sept. 1, 1908.	Same Period 1907, 1906.
Bbls.	Bbls.	Bbls.	Bbls.
Acajutla, Salvador	—	9	—
Alexandria, Egypt	24	24	—
Algiers, Algeria	—	292	—
Algoa Bay, Cape Colony	—	68	—
Ancona, Italy	—	75	—
Antwerp, Belgium	50	300	50
Asuncion, Venezuela	—	—	7
Auckland, New Zealand	5	70	—
Bahia, Brazil	—	43	—
Barbados, W. I.	—	19	90
Beirut, Syria	—	25	—
Belfast, Ireland	—	20	—
Bordeaux, France	—	125	—
Bremen, Germany	—	85	—
Bristol, England	—	25	—
Buenos Aires, Arg. Republic	115	1,267	516
Callao, Peru	—	5	—
Cape Town, Cape Colony	—	—	62
Cardenas, Cuba	—	—	11
Cartagena, Colombia	—	4	—

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Cayenne, French Guiana	—	20	8	Vera Cruz, Mexico	42	91	6
Christiania, Norway	—	50	25	Wellington, New Zealand	—	—	17
Cienfuegos, Cuba	40	62	—	Yokohama, Japan	—	9	—
Ciudad Bolivar, Venezuela	—	57	27	Totals	9,888	31,158	11,025
Colon, Panama	35	178	22	From New Orleans.			
Constantinople, Turkey	900	1,600	—	Belfast, Ireland	—	—	50
Copenhagen, Denmark	—	100	51	Bremen, Germany	30	30	—
Corinto, Peru	—	3	17	Colon, Panama	—	20	—
Cristobal, Panama	—	—	62	Hamburg, Germany	210	785	1,380
Dedegatch, Turkey	—	185	—	Havana, Cuba	—	137	522
Demerara, British Guiana	91	203	270	Havre, France	—	457	—
Dublin, Ireland	250	1,050	150	Liverpool, England	—	400	500
Dunkirk, France	—	60	—	London, England	—	500	1,100
Fort de France, W. I.	—	—	121	Marseilles, France	—	800	100
Galatz, Roumania	650	700	100	Rotterdam, Holland	2,550	9,200	2,100
Genoa, Italy	370	1,950	470	Trieste, Austria	375	375	—
Gibraltar, Cuba	—	7	—	Vera Cruz, Mexico	—	—	345
Gibraltar, Spain	—	—	25	Totals	3,165	12,664	6,097
Glasgow, Scotland	—	50	175	From Baltimore.			
Guadeloupe, W. I.	178	357	185	Bremerhaven, Germany	—	—	100
Hamburg, Germany	100	567	150	Rotterdam, Holland	—	100	—
Havana, Cuba	26	139	190	Totals	—	100	100
Havre, France	—	880	245	From Savannah.			
Helsingfors, Finland	20	20	—	Hamburg, Germany	487	487	—
Hull, England	25	25	—	Totals	487	487	—
Inagua, W. I.	—	—	18	From Newport News.			
Jamaica, W. I.	—	—	3	Rotterdam, Holland	—	—	62
Kingston, W. I.	154	419	307	Totals	—	—	62
Kustentzi, Roumania	50	150	—	From Norfolk.			
La Guaira, Venezuela	—	61	57	Rotterdam, Holland	—	300	—
Leghorn, Italy	50	529	—	Totals	—	300	—
Liverpool, England	230	745	50	From All Other Ports.			
London, England	50	1,504	400	Canada	826	1,598	1,500
Macoris, San Domingo	143	241	—	Mexico (including overland)	1,180	4,096	—
Malta, Island of	—	25	30	Totals	2,012	5,694	1,500
Manchester, England	—	650	—	Recapitulation.			
Manzanillo, Cuba	—	30	—	From New York	9,888	31,158	11,025
Maracaibo, Venezuela	—	12	—	From New Orleans	3,165	12,664	6,097
Marseilles, France	100	3,060	3,467	From Baltimore	—	100	100
Martinique, W. I.	47	219	287	From Savannah	487	487	—
Melbourne, Australia	—	29	43	From Newport News	—	—	62
Monrovia, Liberia	—	14	—	From Norfolk	—	300	—
Montevideo, Uruguay	28	32	186	From all other ports	2,012	50,403	18,784
Naples, Italy	—	150	—	Totals	15,552	50,403	18,784
Nuevitas, Cuba	18	18	10	Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through the "Wanted and For Sale" department on page 48.			
Oyan, Algeria	—	190	—				
Panama, Panama	—	22	—				
Panderna, Asia	118	118	—				
Port Antonio, Jamaica	—	20	3				
Port au Prince, W. I.	—	21	4				
Port Barrios, C. A.	6	6	—				
Port Cabello, Venezuela	—	9	—				
Port Limon, Costa Rica	8	22	56				
Progresso, Mexico	—	—	40				
Ravenna, Italy	—	400	—				
Rio Janiero, Brazil	—	583	382				
Rotterdam, Holland	1,610	8,953	615				
St. Johns, N. F.	—	49	49				
St. Kitts, W. I.	48	43	—				
St. Thomas, W. I.	6	13	—				
Salonica, Turkey	—	825	—				
Sanchez, San Domingo	—	61	—				
San Domingo, San Dom.	—	—	821				
Santiago, Cuba	20	84	—				
Southampton, England	—	350	—				
Stettin, Germany	50	200	—				
Stockholm, Sweden	—	—	25				
Trieste, Austria	356	1,850	50				
Trinidad, Island	13	84	—				
Valetta, Maltese Island	75	75	24				
Valparaiso, Chile	—	23	480				
Venice, Italy	3,798	4,548	—				

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Intersate Cottonseed Crushers' Association, the Oil Mill Superintendents' Association of the United States, the Texas Cottonseed Crushers' Association, the South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association

Easier Markets—Moderate Reactions—Slow Export Demands—Increased Home Consumption—Modified Speculation—Fine Cotton Crop Weather.

The cottonseed oil markets over the South and at the seaboard turned to moderately lower prices. There were only small reactions. At this writing (Thursday) the tone is firmer. The mills were influenced more by the developments at the seaboard markets. The export demands had become quiet. The lard market was temporarily upset to lower prices.

It does not seem probable that weaker prices will be more than of a temporary order, but there is, as usual, cautious buying on the part of the larger consuming interests, by reason of the abatement of firmness to prices. Excellent cotton crop weather retards some buying interest.

We look upon the possibilities of the cottonseed oil market, from its direct and indirect features, and from surroundings of associated markets, about as follows: That the pure lard market, as having something to do with degree of buying interest of compound makers in cottonseed oil, was overturned early in the week, and has not, as yet, come back to decided firmness, by the disposition to force liquidation. There had been a liberal "long" interest in the trading in lard, and when for a day or two the hog receipts at the packing points increased an opportunity was had to raid the market. The lard market from the rate of consumption of the fat and steady loss of productions of it from poor quality of the hogs

marketed, has merit for better supported prices. It seems likely that the lard market will soon come around to more secure positions, whereby compound makers' demands for cottonseed oil would enlarge.

It may be that hog products markets will suffer for a while, but after a few weeks, or in the period of more active marketing of livestock supplies. The theory is that the farmers will not be inclined to feed their corn supplies freely at their possible prices, and that livestock holdings will be hurriedly marketed after October; the inference would be that at some time before the New Year the hog products markets would be held down to influence, if possible, the cost of hogs, whatever firmness may be exhibited for them in the near future.

The western corn crop is the third largest grown. If the larger than usual corn crop of the South is taken into consideration for effect upon market prices, as it should be, as just so much less demand will go from the South to the West, for corn supplies, the corn prices may be affected more than some trade sources think as probable some time in the new season. But any possible market prices for corn would make it look probable that there will be another season of deficient supplies of prime animal fats. In that respect the cottonseed oil market should get an advantage at some time in the season, whatever unsettled conditions for the cottonseed oil may prevail at the beginning of the season, as at present.

It is always considered unwise to start a new season with firm prices for the cottonseed oil.

The rate of the cottonseed oil production is not, as yet, normal. There is steady trouble in getting sufficient cottonseed supplies by the mills at prices that should be paid under current market conditions of the cottonseed products, covering meal, as well as the oil. The general price for the seed continues at \$16 per ton; in some sections \$17@18 per ton made.

The mills have had to come down in the prices for crude from 30½c. in the Southeast to 30c., and at this writing to 29½c., while in the Valley and Texas sales have been at 30c., down to 29c. for November and December deliveries, because of very moderate buying interest of refiners. Yet refiners have not nearly protected their sales of refined to foreign markets or home trade sources, or those sales made particularly two or three weeks since. The refiners have been expecting a crude oil market more in their favor. The sales of crude within the quoted range for the week have been about 80 tanks.

The foreign markets have been for a week buying only very limited quantities of the refined. The general export demand may be called dull. The slackness in the foreign demand is due to the uncertain look of the markets in this country, as well as from supplies steadily shipped, essentially to all foreign markets, and to be shipped in October, November and December on liberal contracts made several weeks since. The foreign demands should be of considerably more importance before the New Year, largely by markets that would seemingly require supplies for admixturing.

It is more uncertain forecasting the ex-

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 "WHITE DAISY"—Prime Summer White Oil
 "EXCELSIOR"—Summer White Soap Oil
 "BUTTERCUP"—Deodorized Summer Yellow
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 "WHITE FROST"—Choice Winter White

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tent of export business with markets that ordinarily need supplies for soap making, as depending upon prices of new crops sesame and peanut oils likely to be freely had in supply upon Continental markets through the winter months; these markets had several weeks since contracts for fall months' deliveries of cottonseed oil, in some degree to tide them along to the time for supplies of East India products.

The European markets have been, for the week, easy in prices for most soap materials. In other words, essentially everything in the list of soap materials but tallow have been slightly reduced in price; even the tallow prices are pausing in excitement. The high grade of tallow in England is unchanged in price for the week, and the beef grade has been put up only 3d.

The tallow markets in this country are practically as they were in the previous week, but quieter. The New York City hog-head tallow would bring 6½¢. The tallow prices are, as observed, materially higher than those for cottonseed oil. Indeed the cottonseed oil is even now, whether it may go a little lower or not, the cheapest soap material product, standing as it does but little better than 5c. per lb. The soap makers would much more freely buy cottonseed oil with an ordinary business in manufactured goods.

Notwithstanding the conservative demands for the cottonseed oil from all sources the supplies on the spot are being steadily reduced, as not more than 14,000 barrels new oil have been received upon the New York market, while it had gone on contracts or had new demands to absorb it. The foreign markets took most of it. There are steady small wants from our Eastern fisheries.

The new oil is, however, coming into essentially all seaboard markets South and is having widened shipments from the mills; therefore there will be soon steadily increased supplies in our Eastern markets.

The compound makers' consumption of the cottonseed oil is normal from accumulated stocks. But little new demand is furnished by the compound makers with their disposition to await settled pure lard and cottonseed oil markets, as well as large general supplies. The prices of compounds are relatively lower than usual with those for pure lard, or practically 7½¢ per lb.; ordinarily competition for trading is permitted for the compounds. The compounds are upon the low trading basis by the easy cost of cottonseed oil and lower prices of oleo stearine upon the Chicago market, where 13c. has been reported made for 500,000 lbs., although New York steadily holds, because of a small supply, at 13½¢.

The weather conditions for the cotton crop have remained of a highly favorable order. We see no reason for expectations of a cotton yield below the amount estimated for it two or three weeks since, or 13,000,000 bales, although there are some trade opinions of only a 12,500,000-bale crop. It would be quite certain that if weather conditions remain favorable for a couple of weeks more that the 13,000,000-bale crop would be exceeded. It is not expected that the Southeast sections will show yields beyond those of last year, but there are sections of the Southwest, more particularly Texas, being

benefited considerably by the weather conditions.

The speculation in cottonseed oil in New York is more in the way of realizing by some of the "longs." The reports of a material "short" interest look to us as without material foundation.

SEE PAGE 41 FOR FRIDAY'S MARKETS.

New York Transactions.

Saturday (3d), about ¼¢. lower; moderate pressure in selling. Sales: 500 bbls. prime yellow, October, 39½¢, closed 39½¢@39½¢; 600 bbls. January, 38¾¢, closed 38½¢@38¾¢; 1,000 bbls. March, \$5.30 per 100 lbs., closed \$5.29@5.30; spot closed 39¼¢@40¢; November, 38½¢@39¢; December, 38½¢@38¾¢; May, \$5.37@5.41 per 100 lbs. Good off yellow, October, 38@39¢; off yellow, 38¾¢@39¼¢.

Sales the day before had been 700 bbls. prime yellow, October, 40@40½¢, down to 39¼¢; 600 bbls. November, 39½¢@39½¢; 200 bbls. January, 39¼¢; November closed easy, 39@39¼¢; December, 38¾¢@39¢; January, 38¾¢@39¢.

Monday, about ½¢. lower; favorable cotton crop weather; decline in lard prices; moderate export demand. Sales: 100 bbls. prime yellow, 39¼¢, closed 39@39¼¢; 1,800 bbls. October, 39@39¼¢, closed 38¾¢@39¢; 100 bbls. November, 38¾¢, closed 38¼¢@38½¢; 700 bbls. December, 38¼¢@38½¢, closed 38@38¼¢; 100 bbls. January, 38½¢, closed, 38@38½¢; 100 bbls. March, 39¢, closed 38¾¢@39¼¢, and new rule, \$5.18@5.21 per 100 lbs.; May, \$5.24@5.29 per 100 lbs.; off yellow, October, 38¼¢@38½¢; summer white, October, 40@42½¢.

Tuesday opened ¼¢. lower; recovered and closed steady; dull export, easier lard and continued good weather for cotton and corn crops. Spot, prime yellow, closed 38¾¢@39½¢. Sales: 400 bbls. October, 39¢; November closed 38¾¢@38½¢; 300 bbls. December, 38¢, closed 38@38½¢; 900 bbls. January, 38¢; 200 bbls. March, 38¾¢; 400 do., \$5.15@5.16 per 100 lbs., closed \$5.17@5.19; May closed \$5.25@5.28; off yellow, October, 38@38½¢; winter yellow, October, 42½¢@44¢; summer white, 40@41¢.

Wednesday declined further ½¢; some bear pressure; dull export demands. Sales: 600 bbls. prime yellow, November, 38@38¾¢; 800 bbls. December, 38¢. down to 37½¢; 1,000 bbls. January, 37½¢, closed 37½¢@37¾¢; spot quoted 38¼¢@39¢; October, 38¼¢@38¾¢; March, 38½¢@39¢. and \$5.13@5.16 per 100 lbs.; May, \$5.20@5.23; good off yellow, October, 37¾¢@38½¢; off yellow, October, 37¾¢@38¼¢.

Thursday, firmer. Sales: 300 bbls. prime yellow, December, 37½¢@38¢; 700 bbls. January 37¾¢; 2,200 bbls. May, \$5.20@5.22 per 100 lbs.; 100 bbls. October, 38¾¢; 200 bbls. November, 38¢; 300 bbls. March, \$5.16@5.17 per 100 lbs.; 100 bbls. good off yellow, October, 38¢. Closing prices for prime yellow, spot, 38½¢@39½¢; October, 38¾¢@39¢; November, 38@38¼¢; December, 37¾¢@38¢; January, 37¾¢@38¢; March, 38½¢@39¢. and \$5.16@5.17 per 100 lbs.; May, \$5.22@5.23 per 100 lbs.; good off yellow, October, 37¾¢@38½¢; winter yellow, October, 42½¢@47¢; summer white, October, 40@44¢.

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L. B. HOWE, Secretary

NEW YORK PRODUCE EXCHANGE

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)
Atlanta, Ga., Oct. 8.—Crude oil, 29½c.; mills not selling. Meal strong, \$22.75, f. o. b. mill. Hulls continue weak, \$5.50 Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., Oct. 8.—Cottonseed oil market lower; prime crude, 29½@30c. Prime meal steady, \$24. Hulls dull at \$4, loose.

New Orleans.

(Special Wire to The National Provisioner.)
New Orleans, La., Oct. 8.—Crude oil easier, 28½c. bid, 29c. asked; offerings increasing. Cake lower, \$27 long ton, ship's side. Meal steady at \$28. Hulls firmer. Present tendency of farmers is to hold cotton and sell seed.

CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)
Rotterdam, Oct. 9.—Cottonseed oil market is easy and unchanged. Sales: Butteroil, 33 florins; prime summer yellow, 30¼ florins; off oil, 29 florins, all for spot.

Antwerp.

(By Cable to The National Provisioner.)
Antwerp, Oct. 9.—Cottonseed oil market is prompt 62½ francs, and November to March, 59½ francs.

Marseilles.

(By Cable to The National Provisioner.)
Marseilles, Oct. 9.—Cottonseed oil market is weak on account of lower prices and free

offerings of sesame and peanut oil. Sales of prime summer yellow at 63 francs and of winter at 68½ francs.

Hamburg.

(By Cable to The National Provisioner.)
Hamburg, Oct. 9.—Cottonseed oil market is lifeless. No trading. Sales of off oil at 49 marks; prime summer yellow, 50 marks; white oil and butter oil at 55 marks, all for spot.

LIVERPOOL.

(By Cable to The National Provisioner.)
Liverpool, Oct. 9.—Cottonseed oil market is declining. Sales of off oil at 23½s., for prime summer yellow, at 24s., white and butter oil at 26s.

COTTONSEED OIL SITUATION.

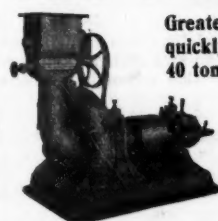
(Special Letter to The National Provisioner from Aspegren & Company.)

New York, Oct. 8.—In our last week's report we pointed out that we were depending entirely upon the packers to sustain prices, as the export demand and also the orders from soap makers had dropped into insignificant proportions. The truth could never

have been better demonstrated than when packers let up on bidding early in the week, which caused an immediate break of 1½c. At the low level of the week, which was reached yesterday and to-day, the demand seems to have increased somewhat, which should prevent a further decline for the time being. At the beginning of the new season it would seem futile, however, to hope for higher prices, except temporarily on strong spots, because the underlying features for such an advance are conspicuously absent. Temporarily, we look for somewhat of a reaction towards higher prices, but as far as the final outcome is concerned it will, of course, be decided and fought out on a broader basis.

We quote to-day as follows: Prime summer yellow cottonseed oil, spot, 38¾c.; October, 38¾c.; November, 38c. bid, 38¼c. asked; December, 37¾c. bid, 38c. asked; January, 37¾c. bid, 38c. asked; March, 5.16 bid, 5.17 asked; May, 5.22 bid, 5.23 asked. We further quote: Prime winter yellow cottonseed oil, 45c.; prime summer white cottonseed oil, 43c.; good off summer yellow cottonseed oil, 38c.; off summer yellow cottonseed oil, 37½c.; Hull quotation of English cottonseed oil, 22s. 1½d.

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FOR PURCHASING DEPARTMENTS

MERITS OF TABER ROTARY PUMPS.

The Taber Pump Company, Buffalo, N. Y., are said to be the largest manufacturers of rotary pumps in the United States. Their pumps are highly indorsed by all of the leading concerns for handling soap, oil, lard, tallow, lye, varnish, etc. The question of efficiency, saving of power and durability are points that they strongly emphasize, while experience, operation and quality equally demonstrate their merits.

The Taber Pump Company build their pumps to be operated by hand or belt power, direct-connected to steam engines, or geared to electric motors, the latter being the most up-to-date method where electric power is available. The Taber Pump Company thoroughly guarantees all of their machines, and back this assertion by sending them out on thirty days' trial.

The mechanism of the Taber pump is very simple; it will not clog easily, due to valves being operated without springs or cams of any kind. The working parts are easily accessible, and can readily be replaced at a small expense without the aid of a skilled mechanic. In fact, they are claimed by expert designers to represent the most advanced type of rotary pump. There is no loss of energy, power being applied direct to the shaft which carries the valves, and the valves do the pumping. It is claimed that they will do more work with a given amount of power than any other pump made.

The Taber pump does not depend upon speed to create a vacuum, therefore it will pump proportionately as much at 50 r. p. m. as at 150 r. p. m. This is a point of interest to soap manufacturers, as the churning of the soap is eliminated. Upon addressing the Taber Pump Company, Buffalo, N. Y., they will be glad to forward further information.

HOG SCRAPERS AS MONEY SAVERS.

The Allbright-Nell Company, of Chicago, manufacturers of the Allbright-Nell dehairing and bleaching machine, report that they continue very busy building these hog scrapers and filling orders. Concerning the working results with these machines they say:

"We have just had a report from a 500 hog machine which we have been running at Kingan & Company's Indianapolis plant for a month, during which time they have put through 125,000 hogs, and their pay roll is \$90 a day less when using our machine than when using their old scraper. We have cut out of Kingan & Company's slaughtering gang 40 men, without counting the men we have cut out from their pigs' foot and head cleaning department. Kingan & Company are the most particular people in the country. They run their slaughtering gang 10 hours a day, and you can realize that in satisfying them we are able to satisfy anybody in the world.

"We have just sold one of these machines to W. S. Forbes & Company, Richmond, Va. Mr. Forbes has been a long time deciding as to what was the best machine to purchase, and has finally concluded that our machine was not only the best, but that it would make him the most money, year in and year out."

COAL HANDLING MACHINERY.

Every packer and large butcher uses power and has need of quantities of coal. Economy being a packinghouse watchword, the economical handling of coal in the plant becomes an important item, and this is possible and profitable through the use of modern coal-elevating and handling machinery. The Gifford-Wood Company, of Hudson, N. Y., and Arlington, Mass., has recently entered this field. Having long led the country in the making of ice-elevating and handling machinery, the company's experts felt themselves qualified to enter the coal-handling field. This company is now designing and manufacturing coal elevators and conveyors as a special feature of its business, and has added several experts in this line to its engineering force. The company will send its coal machinery catalogue upon application and will place its engineers at the disposal of those interested in lessening their operating expenses by the installation of coal-handling machinery.

BOSS PEOPLE AT THE CONVENTION.

On the eve of the great convention, when the members of the American Meat Packers' Association are getting ready to go or are on the way to Chicago, The Cincinnati Butchers' Supply Company wish all of them good speed. This firm will be represented at the convention by Charles G. Schmidt, president; A. W. Gaddum, vice-president, and John J. Dupps, one of the directors. Mr. J. F. Lawson, the scraper man, will come over from Peoria, Ill., where he is installing a Boss hog scraper and other machinery at the packinghouse of E. Godel & Sons. A good many packers have written The Cincinnati Butchers' Supply Company that they will meet them in Chicago or call on them in Cincinnati.

HYDRAULIC PRESS AT CONVENTION.

The Hydraulic Press Manufacturing Company, of Mt. Gilead, O., manufacturers of tankage, garbage, fertilizer and other hydraulic presses, will have their headquarters in Parlor C of the Grand Pacific Hotel at Chicago during the convention of the American Meat Packers Association. They extend an invitation to their old friends and customers to call on them there, and also invite the entire trade to make this parlor their headquarters.

THE ROTH PACKING PLANT.

(Concluded from page 20.)

drawn from the filters which have served the company for many years. The slope of roof garden is to the centre, so that the rain, after benefiting the plants, flowers, etc., drains into the lake.

A portion of the lake is filled with fish, which are prevented by traps from invading that part devoted to swimming. Young people have access to this swimming pool, and also to roller-skating privileges on the roof, upon the issuance of tickets furnished to the company's customers in the trade without charge. The roof is shaded by awnings, and there are decorated swings, settees, etc., where the employees may rest at the lunch hour.

The pent house on the roof is 10 feet high, 60 feet long and 20 feet wide. This en-

closure includes three electrical elevator machines, painted green and white, the colors adopted by the firm. Toilet rooms on this level have the latest improved sanitary fixtures, shower baths, lockers, etc. Reception and lunch rooms are handsomely fitted out for indoor pleasures in case of cold weather or sudden showers.

The roof of the pent house is 130 feet high from the street level, overlooking Lincoln Park, where during the summer months the merchants give band concerts. The roof of the pent house is a promenade; there is also a speakers' stand, which is used for illumination, fireworks and concert music.

The building is equipped with a vacuum double-tube system connecting with all buildings of the plant for the transmission of letters, messages, bills of lading, receipts, vouchers, money, etc., from one department to another. Even the depositing of drafts, checks, currency, etc., in the company's bank, which is on the corner near the plant, is done by this pneumatic tube system.

Power and Electrical Equipment.

As has been stated, the older buildings of the plant include lard refinery, smoking departments, auxiliary curing departments, etc. The power plant is equipped with duplicate power installation. There are two 250-horse power boilers in one set, and three 100-horse power boilers in the other. There is a 75-ton refrigerating machine of the carbon dioxide type, brine circulation, and a 50-ton machine of the ammonia type, brine circulation.

In the dynamo room of the old plant there is a 40 K.W. direct-connected generator, with a high-speed 65-horse power engine; also a 100 K.W. direct-connected generator with a high-speed 125-horse power engine. The motor installations include 6½-horse power motors operating the lard agitators and cooling cylinders, the motors driving the brine pumps already referred to, 2½-horse power motors operating bacon and dried-beef automatic slicing machines, 1-horse power motors operating machines for crimping extra covers on large-size tin packages for long-distance trade, one-fourth-horse power motors and fans for generating air blasts in heating branding irons, etc. With the electrical equipment for elevators, trolley system, delivery trucks, salesmen's runabouts, etc., the amount of electrical apparatus about this plant is something remarkable.

The founder of this great business was John C. Roth, who started in the packing business in Cincinnati in 1857, and on the site of whose old home and new plant here described has been erected as a memorial. He was born in Bavaria in 1832 and came to America at the age of 18, reaching Cincinnati on March 17, 1850. He engaged at once in the meat business in one of the public markets, and in 1857 started the packing business which has now grown to be one of the foremost in the country, and which is now operated by his sons. John G. Roth is the present head of the company, Joseph L. Roth is vice-president and secretary, Charles E. Roth is treasurer, Wm. I. Roth is manager of the shipping department, Anthony Roth is head of the green meat department, and Frank J. Roth has charge of the delicatessen kitchen.

The famous Roth "Dove brand" pickle has been one of the great assets of this business. A legacy handed down by the elder Roth, the secret of its composition has been carefully kept, and to-day John G. Roth is the only one who knows it. He makes the preparation himself, working alone in a locked room, from which the pickle is pumped to all parts of the plant where required. The Roths are universally popular throughout the trade. Joseph L. Roth is treasurer of the American Meat Packers' Association, and he and Charles E. Roth are among the hardest workers for its success, and among the most conspicuous at conventions.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—The market continues generally weak with small scattering sales effected at under previous quotations. Some packers are talking firm on some September hides which they have unsold, but buyers refuse to pay old figures and in some instances have secured September hides at concessions. Buyers are not inclined to operate in October hides ahead as they believe that the market will continue to work lower. Native steers are weaker. There were rumors of a car or two of September natives selling at 15½c., but later it developed that a car of these was sold at the reduced price of 15½c. Buyers are showing but little interest in October natives at 15½c. Two cars of September light native steers alone sold at 14¾c. Texas steers continue easy and some packers are offering to sell late October salting at 15¼c. for heavies along with lights at 13¾c. and extremes at 11¾c., and these prices are now about the top of the market. There is a good demand for butt brands at 14c. bid but packers hesitate about accepting these offers and last sales of butt brands were at 14¾c. Colorados continue steady at 14c. as packers are still ahead at this price, but there is no demand for more ahead at 14c. Branded cows are not strong at the last selling price of 12c. and tanners have reduced their bids ¼c. on early October salting to 11¾c. and on late October salting ½c. to 11½c. Packers, however, are still asking 12c. for branded cows and would include November salting ahead on a grubbing selection. Native cows continue weak. There are reports of some light cows selling at 13c., but this has not been fully confirmed as yet. Packers are freely offering at 13¼c., but this price is not obtainable. Heavy cows are held steady at 13¾c., but best bids for these are 13½c. Some business has developed in native bulls. It is reported that about 3,000 late salting all short-haired bulls sold at 11¼c., but buyers only bid 11c. for more of these. One packer has sold some native bulls running back into long hair at slightly over 10c., but it is reported that some old long-haired bulls that are about a year old have been offered at 9c. Branded bulls are held nominally at 9¾c.

COUNTRY HIDES.—The market is very quiet and all selections are slow of sale at present asking prices and with the market again weak at outside points the situation here is regarded as easier. Dealers at north-

western points have been holding at 10½c. f. o. b. for cows with extremes out and southwestern dealers have been asking 10¼c. f. o. b. for these, but some sales are reported from southwestern points including a lot of 25-lb. and up cows containing extremes at 10½c. selected and delivered. Chicago buffs continue to be held at 10¾c., but most bids at present are not over 10½c. and these bids have not been accepted as yet and dealers talk that they are not willing to sell best buffs to tanners who make special grades of leather at 10¾c. There is some inquiry here for all No. 2 buffs, but the supply of these is limited owing to recent sales and the receipts of seconds at present are light. Heavy cows are quiet and held at 11c. with buyers bidding 10¾c. for an ordinary selection. Extremes are in less demand. Best extremes are quoted at 11¾c., and there are not many of these as dealers have been busy on eastern shipments, but dealers are left with a good many extremes which run largely seconds and these are not wanted at over 11c. and 10c. Original lots of extremes are offered quite freely from Western points at 11½c. selected and delivered here. Heavy steers are quiet and quoted at 12¾@13c., while heavy bulls range from 8¾@9c. selected. Two cars of special selection 60 to 90-lb. bulls sold at 9c. and there are some all heavy bulls held at 9½c. Good lots of Western branded hides are wanted at 9½@9¾c. flat for 40-lb. and up ordinary country lots and large butchers running well for steers 10½@10¾c. flat.

HORSE HIDES.—Market easier. Tanners claim they can buy cities at \$3.25.

CALFSKINS.—The market is rather mixed and while some skins are held at higher prices, others are selling at less. Packers are offering to sell calf for future delivery at 16c. flat, and while one dealer is asking 16¼c. selected for his strictly Chicago city skins, he would probably accept 16c., and another dealer who has mixed city skins is reported to have sold a lot at 15¼c. Some Western packer kips have been sold at 13½c., but the seller included his calf at 15¼c. in order to get this high price for his kips.

SHEEPSKINS.—Sales are reported of 20,000 Missouri River sheep at 75c. along with lambs at 70c., but Chicago skins will bring from 5@10c. over these prices. Country market unchanged.

New York.

DRY HIDES.—Small sales of Bogotas at 19½c. for mountains, Central Americans on the basis of 19½c. and some Mexicans, practically cleaned up supplies and there is nothing here of common varieties aside from 800 odd Central Americans received yesterday and 2,700 odd Bogotas which arrived today. The steamship "Verdi" arrived to-day from the River Plate with 18,500 wet salted and 2,140 dry hides from Buenos Ayres and 10,000 dry Montevideos. At the regular weekly auction on wet salted Frigorificos in B. A. prices were unchanged at 11½@11¾c.

CITY PACKER HIDES.—It is reported that four cars of bulls noted as sold yesterday brought under 11c., probably 10½c. or 10¾c.

COUNTRY HIDES AND CALFSKINS.—A car of Eastern hides was offered here today out of first salt at 10¾c. flat. The mar-

ket for New York State hides in carload quantities is ranged at 10@10¾c. flat. A car of short-haired New York State hides offered here earlier in the week as noted formerly was sold to-day at the offering price of 10c. flat. The car included about 1,000 hides and was with heavy bulls out. Calfskins are steady and in regular demand, but the limited receipts prevent business of account. Most city dealers are not offering their skins below \$1.40, \$1.80 and \$2.05, but it is likely some lots are obtainable at 2½c. apiece less and that range is quoted to represent the present market.

Boston.

Hides are quiet with easier prices talked. Buffs still quoted nominal 11@11¼c., but bids are lacking. Extremes are quoted at 12@12¼c. with sales noted at both prices. Southern are quoted at 8@8¾c. for ordinary and 8½@9c. for best shipping points. One sale noted at 9c. and two cars brought 8¾c. One bid sent out at 8½c.

NEW MORRIS KANSAS CITY PLANT.

On Friday of last week Morris & Company moved into their new building at Kansas City. These buildings have been erected to replace those destroyed by the disastrous fires the company suffered during the spring and summer. The sausage department building is all completed. The cost of this building was \$150,000 and it will be used for the manufacture of sausage and oleomargarine, with a capacity of 20,000 pounds of oleo daily. This department alone will employ one hundred men.

Two other buildings of the Morris plant destroyed by fire are under construction and will be ready later in the fall. All of these buildings will be seven stories high where the old ones were five, thus giving the company an increase of floor space almost one-half that formerly possible in these departments. A portion of the new buildings will be used for cold storage and the balance for canning and other industries. The total cost will be more than \$400,000.

ROMMEL GOES TO SANTIAGO.

George M. Rommel, Animal Husbandman of the United States Department of Agriculture, has been selected as the delegate to represent the United States at the Pan American Scientific Congress, which meets at Santiago, Chile, next month. Mr. Rommel sailed from New York this week for Santiago, via Panama, and it is likely that during his absence he will make some interesting investigations concerning live stock and meat matters in South America. Mr. Rommel is a recognized authority on the feeding of meat animals, and the results of his trip will be awaited with interest.

MEAT SHIPMENTS TO PANAMA.

It is reported that the Isthmian Canal management has decided to ship its meats intended for feeding canal workmen from New Orleans instead of from New York, as heretofore. Arrangements are being made to install meat refrigerators on boats of the United Fruit Company's line for that purpose. Heretofore all Canal Zone meats have been shipped from New York.

SALT!

There are many grades but only one RETSOF; it has been the standard for twenty years.

Hides salted with **Retsof** usually command a premium, for they come up plump and clean.

We can supply any quantity from our numerous distributing points.

INTERNATIONAL SALT CO.

SCRANTON, PA.

or

CHICAGO

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

Chicago Section

Oh, Mabel, wasn't it awful?

Welcome, packers, to our city!

Haven't heard anything from Haskell for at least three days!

The Ohio River seems to be having a difficult time to retain its place on the map.

The Illinois Central is still doing its high class vaudeville stunt, "looking into the electrification problem."

The Booth assets have shrunk. Squeezing water out of sea food always affects it that way.

Philadelphia is seventy-five years older than Pittsburg—and how she shows her age!

Bulgaria's determination to turn a flipflop was announced from Tirnova. How about that?

It's a good thing for the Republican party that so few persons take Nicholas Longworth seriously.

Campaign treasurers have concluded that there isn't a very large amount of untainted money in the world, after all.

All roads lead to the Grand Pacific just now—except that nice, wide path that is to be opened Tuesday night in the direction of the Annex.

The town is wide open this week for the meat men. If there's anything they want that they don't see all they have to do is to ask for it.

It is reported that the management of the Kaiserhof will strictly bar champagne baths this year. Cincinnati takes no stock in the rumor, however.

Fate was certainly unkind to Professor Walsh of the Sox when it allowed him to strike out fifteen men in eight innings, and then lose the game.

It is reported that President Roosevelt secured an interview with Frank Hitchcock one day recently without first explaining his business to the office boy.

Why is it that the packers' convention is always held the same week with the world's championships? Kind of distracts attention—from the games, of course!

On Saturday last a small fire broke out on the third floor of Morris & Company's warehouse. Fortunately the fire was extinguished before any serious damage was done.

On the strength of Nat Goodwin's having secured a divorce in Nevada in eleven minutes somebody ought to go out and get a car load to use in the East. They'd come in mighty handy.

John Redmond, the Irish Member of Parliament, took occasion to visit the Chicago Stock Yards on his recent trip through the States. He commented favorably on the methods in vogue, especially in canned meats.

Formal opening of the new Siegel-Hechinger Packing and Provision Company plant at Thirty-eighth place and Gage Street, just north of the Stock Yards, occurred this week. The plant, which has recently been finished, is to have a killing capacity of 2,000 cattle, calves and sheep each week.

MEAT EXPORTS FIGURES SHOW LOSS.

Completed reports of exports of meats, meat products and meat animals for the month of August and for the eight months of the year have been made by the Bureau of Statistics of the Department of Commerce and Labor. As with the preliminary figures printed several weeks ago by The National Provisioner, losses are shown to be heavy. For the month the falling off in meat exports was over six million dollars, and for the eight months over seventeen millions. Exports of meat animals were a million less for the month and seven millions less for the eight months. The following tables show the comparisons at a glance, for the month and for the year to date.

Exports of meat products, etc., for August, compared to August, 1907, were as follows:

Meat Products.

	August, 1908.	August, 1907.
Canned beef, lbs.	680,260	1,433,880
Value	\$73,223	\$152,152
Fresh beef, lbs.	11,023,118	21,420,730
Value	\$1,119,346	\$2,223,951
Salted or pickled beef, lbs.	3,368,179	3,454,541
Value	\$252,692	\$218,508
Other cured beef, lbs.	18,723	115,738
Value	\$2,226	\$12,391
Tallow, etc.	3,553,882	9,255,121
Value	\$197,877	\$568,900
Hams, lbs.	17,623,541	21,462,220
Value	\$1,989,473	\$2,556,864
Bacon, lbs.	21,971,905	22,142,964
Value	\$2,322,042	\$2,400,608
Canned pork, lbs.	296,147	349,895
Value	\$30,266	\$39,334
Fresh pork, lbs.	846,748	1,077,866
Value	\$84,082	\$110,635
Salted or pickled pork, lbs.	3,824,930	12,435,966
Value	\$328,054	\$1,183,352
Lard, lbs.	29,010,471	56,267,743
Value	\$2,725,071	\$5,247,132
Lard compounds, etc., lbs.	4,695,670	6,178,832
Value	\$390,619	\$528,867
Mutton, lbs.	182,285	87,212
Value	\$15,477	\$8,956
Oléo oil, lbs.	11,829,787	19,048,336
Value	\$1,181,889	\$1,728,381
Oléomargarine, lbs.	194,365	281,123
Value	\$19,694	\$29,704
Poultry and game, value.	\$23,863	\$25,290
Sausage & sausage meats, lbs.	\$32,418	785,416
Value	\$98,044	\$88,526
Sausage casings, value	\$300,149	\$423,363
All other meat products, value	\$180,527	\$293,081
Total meat products, value.	\$11,334,614	\$17,840,235

By-Products and Allied Products.

Bones, hoofs, horns, etc., value.	\$9,565	\$25,068
Butter, lbs.	1,371,723	368,574
Value	\$278,858	\$76,428
Eggs dozen	510,371	652,579
Value	\$118,166	\$131,885
Fertilizer (except crude phosphates), tons	2,508	3,986
Value	\$94,725	\$239,248
Grease and soap stock, value	\$319,961	\$504,040
Hides and skins (other than furs) lbs.	712,630	873,631
Value	\$65,211	\$113,368
Lard oil, gallons	13,805	12,593
Value	\$9,097	\$9,894
Soap (except toilet or fancy), lbs.	3,502,677	3,550,109
Value	\$156,162	\$154,670

Meat Animals.

Cattle, head	14,506	27,361
Value	\$1,324,238	\$2,263,705
Hogs, head	741	1,363
Value	\$6,038	\$16,824
Sheep, head	7,305	7,302
Value	\$38,173	\$36,601

Total meat animals, value .. \$1,368,449 \$2,321,130

For the eight months of the year ending with August the following table shows the complete export figures, with comparisons of previous years:

Meat Products.

	8 months, 1908.	8 months, 1907.	8 months, 1906.
Canned beef	\$1,113,744	\$1,144,402	\$2,900,162
Fresh beef	19,784,041	19,219,769	16,457,652
Salted or pickled beef	2,072,988	1,969,545	3,073,797
Other cured beef	44,403	99,849	13,798
Tallow	3,071,453	5,145,415	3,478,725
Bacon	19,168,214	15,960,088	26,924,070
Hams	17,354,199	17,242,258	14,182,526
Canned pork	339,212	171,434	473,988
Fresh pork	1,155,146	907,584	830,348
Salted or pickled pork	7,140,794	10,835,728	8,152,896
Lard	35,237,062	40,884,381	40,350,801
Lard compounds	3,643,647	4,490,877	3,004,937
Mutton	97,705	71,192	36,969
Oléo oil	12,592,237	12,722,764	12,172,159
Oléomargarine	192,398	246,039	680,024
Poultry and game	732,329	1,017,349	1,327,240
Sausage and sausage meats	749,356	661,783	679,710
Sausage casings	2,313,971	2,313,536	1,671,884
All other meat products	2,269,352	2,415,478	2,423,537
Total meat products	\$120,014,611	\$137,549,471	\$138,834,232

Meat Animals.

Cattle	\$17,255,964	\$24,269,992	\$28,167,240
Hogs	212,743	221,022	235,562
Sheep	425,523	532,416	654,897
Total meat animals	\$17,894,230	\$25,153,430	\$29,077,699

The Ettlinger Commission Co.
COMMISSION BUYERS OF LIVE STOCK
WE BUY ON ORDERS EXCLUSIVELY
Room 104 Exchange Building
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Manufacturers of all kinds of
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Ground Floor, 12 Sherman St. CHICAGO, ILL.

STOCKS OF PROVISIONS

Official reports of stocks of provisions at various principal packing points at the close of September indicate considerably reduced supplies as compared with a month previous, and with a year ago. This is particularly true of cut meats. A synopsis of the stocks on hand, with comparisons, is as follows:

	Pork, Bbls.		
	Sept. 30, 1908.	Aug. 31, 1908.	Sept. 30, 1907.
Chicago	71,900	92,118	56,139
Kansas City	2,200	4,769	2,945
Omaha	913	1,695	2,627
St. Joseph	1,810	2,258	1,588
Milwaukee	3,371	4,834	2,574
Total	80,374	105,674	65,873
	Lard, Tcs.		
	Sept. 30, 1908.	Aug. 31, 1908.	Sept. 30, 1907.
Chicago	97,909	165,821	110,398
Kansas City	19,345	15,159	12,208
Omaha	3,613	5,722	2,196
St. Joseph	3,758	6,237	7,627
Milwaukee	1,341	3,301	10,731
Total	125,966	196,320	143,160
	Cut Meats, Lbs.		
	Sept. 30, 1908.	Aug. 31, 1908.	Sept. 30, 1907.
Chicago	69,441,936	108,363,892	103,765,220
Kansas City	33,647,400	45,017,800	45,501,100
Omaha	18,362,077	27,736,466	40,089,812
St. Joseph	23,390,158	30,878,401	37,960,300
Milwaukee	12,287,890	16,798,448	19,054,457
Total	157,129,461	228,795,007	246,320,889

Detailed accounts of stocks are as follows:

Chicago.		
	Sept. 30, 1908.	Sept. 30, 1907.
Mess pork, new, made since Oct. 1, '07, bbls.	52,791	24,677
Other kinds of barreled pork, bbls.	19,199	31,462
*P. S. lard, made since Oct. 1, 1907.	83,469	90,144
Other kinds of lard, tcs.	14,440	20,254
Short rib middles, made since Oct. 1, '07, lbs.	19,328,301	20,316,809
Short clear middles, lbs.	41,034	688,555
Extra short clear middles, made since Oct. 1, '07, lbs.	399,222	4,966,889
Extra short rib middles, lbs.	944,583	4,345,039
Dry salt shoulders, lbs.	269,398	457,809
S. P. shoulders, lbs.	516,701	870,159
S. P. hams, lbs.	19,018,847	21,270,283
D. S. bellies, lbs.	6,208,563	19,497,877
S. P. bellies, lbs.	5,143,228	3,465,685
S. P. Calif. or picnic hams, lbs.	8,262,028	8,013,921
S. P. Boston shoulders, lbs.	5,744,736	11,538,029
S. P. skinned hams, lbs.	3,565,295	8,334,165
Other cuts of meats, lbs.	69,441,936	103,765,220

*In storage tanks and tierces.

Movement of Product.

Received.		
	Sept., '08.	Sept., '07.
Pork, bbls.	1,366	6,343
Lard, gross weight, lbs.	5,509,650	3,487,343
Meats, gross weight, lbs.	21,659,293	15,850,711
Live hogs, number.	398,845	506,728
Shipped.		
	Sept., '08.	Sept., '07.
Pork, bbls.	24,357	14,010
Lard, gross weight, lbs.	43,844,400	32,416,069
Meats, gross weight, lbs.	72,336,638	69,168,440
Live hogs, number.	51,963	123,663
Dressed hogs, number.	6,355	4,822
Average weight of hogs received September, 1908, 219 lbs.; September, 1907, 253 lbs.; September, 1906, 248 lbs.		

Kansas City.

	Sept. 30, 1908.	Sept. 30, 1907.
Mess pork, bbls.	345	394
Other kinds pork, bbls.	1,945	2,551
P. S. lard, contract, tcs.	13,121	10,063
Other kinds lard, tcs.	6,224	2,145
Short rib middles, lbs.	1,489,200	5,299,400
Extra short rib middles, lbs.	892,100	2,906,700
Short clear middles, lbs.	287,100	566,400
Extra S. C. middles, lbs.	877,500	2,942,200

Long clear middles, lbs.	33,000	77,400
Dry salt shoulders, lbs.	1,834,500	2,925,600
D. S. bellies, lbs.	2,538,700	3,896,300
S. P. shoulders, lbs.	117,200	354,500
S. P. hams, lbs.	13,090,100	11,169,000
S. P. bellies, lbs.	3,202,900	2,637,900
S. P. Calif. hams, lbs.	3,766,300	3,207,700
S. P. skinned hams, lbs.	2,111,700	3,506,200
Other cut meat, lbs.	3,407,100	6,011,800

Total cut meats, lbs. 33,647,400 45,501,100

Live Hogs.

	Sept. 30, 1908.	Sept. 30, 1907.
Received	271,549	150,526
Shipped	24,208	15,711
Driven out	237,369	133,271
Average weight	189	216

Milwaukee.

	Sept. 30, 1908.	Sept. 30, 1907.
Mess pork, new, winter packed, bbls.	752	114
Mess pork, winter packed, bbls.		5
Other kinds of barreled pork, bbls.	2,619	2,455
Prime steam lard, contract, tcs.	300	2,545
Other kinds of lard, tcs.	1,041	8,186
Short rib middles, lbs.	1,569,391	2,949,058
Extra short rib middles, lbs.	770,306	1,212,919
Short clear middles, lbs.	15,000	36,052
Extra short clear middles, lbs.	197,102	708,412
Long clear middles, lbs.	868	14,931
Dry salt shoulders, lbs.	406,334	213,609
S. P. shoulders, lbs.	853,540	769,750
S. P. hams, lbs.	2,603,500	2,842,402
D. S. bellies, lbs.	1,227,251	2,798,565
S. P. bellies, lbs.	938,200	438,850
S. P. Calif. or picnic hams, lbs.	718,600	1,593,850
S. P. skinned hams, lbs.	729,700	2,102,000
Other cut meats, lbs.	2,258,098	3,374,059
Total cut meats, lbs.	12,287,890	19,054,457

Hogs.

	Sept., '08.	Sept., '07.
Receipts	69,586	64,033
Shipments	1,066	

Omaha.

	Sept. 30, 1908.	Sept. 30, 1907.
Mess pork, bbls.	37	207
Other kinds barreled pork, bbls.	876	2,420
P. S. lard, contract, tcs.	2,400	1,186

Other kinds lard, tcs.	1,213	1,010
Short rib middles, lbs.	381,000	3,953,377
Short clear middles, lbs.	178,480	814,992
Extra S. C. middles, lbs.	338,500	4,958,748
Extra S. R. middles, lbs.	687,000	2,036,995
Long clear middles, lbs.	13,070	64,698
Dry salt shoulders, lbs.	347,000	1,222,434
S. P. shoulders, lbs.	229,600	1,018,438
S. P. hams, lbs.	6,831,500	8,647,078
D. S. bellies, lbs.	1,363,232	4,052,113
S. P. bellies, lbs.	1,758,850	1,222,021
S. P. Calif. or picnic hams, lbs.	1,911,800	2,389,744
S. P. skinned hams, lbs.	2,471,900	5,881,764
Other cut meats, lbs.	1,850,145	3,777,410
Total cut meats, lbs.	18,362,077	40,039,812

Live Hogs.

	Sept., '08.	Sept., '07.
Received	110,359	153,405
Shipped	23,016	16,160
Driven out	87,343	137,245
Average weight	226	263

St. Joseph.

	Sept. 30, 1908.	Sept. 30, 1907.
Mess pork, new, made since Oct. 1, '07, bbls.	27	41
Other kinds pork, bbls.	1,783	1,547
P. S. lard in storage tanks and tierces, made since Oct. 1, '07, tcs.	2,977	5,434
Other kinds of lard, tcs.	781	2,193
S. R. middles and rough or backbone; S. R. middles made since Oct. 1, '07, lbs.	2,056,702	7,077,067
Short clear middles, lbs.	488,693	481,243
Extra short clear middles, made since Oct. 1, '07, lbs.	568,437	3,738,677
Extra short rib middles, lbs.	191,150	1,745,549
Long clear middles, lbs.	140,335	86,695
Dry salt shoulders, lbs.	1,940,662	871,611
S. P. hams, lbs.	6,900,900	7,526,000
S. P. shoulders, lbs.	129,500	82,180
S. P. shoulders, New York style, lbs.	17,000	
D. S. bellies, lbs.	2,367,080	4,362,425
S. P. bellies, lbs.	3,335,500	1,347,995
S. P. Calif. or picnic hams, lbs.	1,441,300	1,243,230
S. P. long clear shoulders, lbs.	33,000	
S. P. skinned hams, lbs.	2,046,500	3,351,120
Other cut meats, lbs.	2,733,399	6,046,508
Total cut meats, lbs.	23,390,158	37,960,300

STOCKS OF LARD

Cable advices to the N. K. Fairbank Company give the following estimates of the stocks of lard held in Europe and afloat on October 1, to which are added estimates of former years, and stocks in cities named:

	1908. Oct. 1.	1908. Sept. 1.	1907. Sept. 1.	1907. Oct. 1.	1906. Oct. 1.	1905. Oct. 1.
Liverpool and Manchester	16,000	24,000	25,000	18,000	13,500	17,500
Other British ports	10,000	13,000	17,000	14,000	11,000	9,000
Hamburg	11,000	15,000	19,000	18,000	32,000	26,000
Bremen	2,500	3,000	2,000	2,500	2,500	1,500
Berlin	1,000	2,000	6,000	9,000	4,000	4,000
Baltic ports	10,500	11,000	18,000	14,500	12,000	12,500
Amsterdam, Rotterdam, Mannheim	700	3,500	2,500	2,500	2,000	1,500
Antwerp	2,000	3,000	3,500	3,500	2,000	1,000
French ports	2,500	4,000	1,800	1,800	800	750
Italian and Spanish ports	500	1,000	500	500	500	1,000
Total in Europe	56,700	79,500	95,300	84,300	80,300	74,750
Afloat for Europe	55,000	45,000	60,000	55,000	90,000	65,000
Total in Europe and afloat	111,700	124,500	155,300	139,300	170,300	139,750
Chicago prime steam	83,469	142,344	105,240	90,144	55,068	92,407
Chicago other kinds	14,440	23,477	28,140	20,254	12,016	20,443
East St. Louis	3,200	7,500	3,260	1,000	†2,000	†2,000
Kansas City	19,345	25,159	15,335	12,208	9,851	3,811
Omaha	3,613	5,782	3,581	2,196	795	570
New York	4,300	4,031	4,914	5,251	2,781	3,374
Milwaukee	1,341	3,301	10,745	10,731	899	10,190
South St. Joseph	†5,000	6,257	7,600	7,627	4,391	1,872
Total tierces	246,408	342,351	334,115	288,711	258,101	274,417

†Estimated.

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, September 28	22,341	1,640	22,350	27,213
Tuesday, September 29	20,617	980	17,742	28,933
Wednesday, Sept. 30	19,517	1,223	21,542	19,240
Thursday, October 1	6,422	702	17,806	10,330
Friday, October 2	1,003	343	14,813	5,435
Saturday, October 3	617	132	7,532	428

Total last week	57,019	5,050	101,805	91,620
Previous week	50,516	7,551	85,305	124,393
Cor. week 1907	76,769	7,598	100,821	130,112
Cor. week 1906	62,126	8,067	106,889	179,490

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., September 28	5,942	101	2,567	7,494
Tuesday, September 29	3,024	139	380	9,400
Wednesday, Sept. 30	4,955	87	2,627	10,810
Thursday, October 1	4,582	158	2,065	6,947
Friday, October 2	2,270	155	1,406	1,070
Saturday, October 3	694	50	382

Total last week	21,446	690	9,417	35,781
Previous week	22,119	832	10,175	59,951
Cor. week 1907	33,690	926	33,937	54,778
Cor. week 1906	25,133	1,001	22,386	99,317

CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date	2,161,833	342,983	5,840,805	3,060,732
Year ago	2,376,584	253,608	5,514,907	3,001,492
Combined receipts of hogs at eleven points:				
Week ending Oct. 3			391,000	
Week previous			384,000	
Year ago			384,000	
Two years ago			340,000	
Year to date			20,468,000	
Same period, 1907			18,845,000	
Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City), as follows:				
Week Oct. 3, 1908	208,000	290,000	273,500	
Week ago	191,800	269,700	320,200	
Year ago	241,300	226,100	304,000	
Two years ago	202,000	229,900	304,000	

Total year to date	5,895,390	15,062,602	6,734,456	
Same period, 1907	6,740,700	13,850,800	6,700,700	

CHICAGO PACKERS' HOG SLAUGHTER.

	Cattle.	Hogs.	Sheep.
Week ending Oct. 3:			
Armour & Co.	25,000		
Swift & Co.	19,300		
S. & S. Co.	11,000		
Morris & Co.	9,000		
Anglo-American	7,900		
Boyd & Lunham	6,400		
Hammond	4,900		
Western P. Co.	4,900		
Boore & Co.	3,000		
Roberts & Oake	4,900		
Others	4,900		
Total	94,500		
Week ago	75,200		
Year ago	68,300		
Two years ago	57,200		

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week Oct. 3, 1908	\$5.85	\$6.74	\$3.70	\$5.40
Previous week	5.90	6.95	3.60	5.05
Year ago	6.15	6.15	5.15	7.15
Two years ago	5.65	6.50	4.95	6.75
Three years ago	5.20	5.42	4.70	6.70

CATTLE.

Good to choice steers	\$6.40@7.50
Medium to fair steers	5.50@6.40
Inferior to plain steers	4.50@5.50
Range steers	3.50@6.25
Native yearlings	5.25@7.50
Plain to fancy cows	3.50@5.00
Plain to fancy heifers	4.00@6.50
Common to good stockers	2.50@4.40
Common to good feeders	3.50@4.90
Good cutting and beef cows	2.50@4.00
Canners	1.75@2.50
Bulls, good to choice	3.50@4.50
Bologna bulls	2.75@3.25
Heavy calves	3.00@5.50
Calves, good to choice	7.00@8.25

HOGS.

Prime, heavy butchers, 240@300 lbs.	\$6.65@6.85
Choice, light-weight butchers, 190@220 lbs.	6.60@6.75
Choice light, 160@180 lbs.	6.50@6.65
Heavy packers, 260 lbs. and up	6.50@6.65
Thin grassy packers, 220 lbs. and up	5.85@6.30
Mixed packing, fair quality, 220 lbs. and up	6.25@6.30
Grassy light mixed, 190@220 lbs.	5.25@6.00
Rough, heavy sows and coarse stags, 330 @400 lbs.	5.50@5.75
Pigs, 60 and 90 lbs.	4.00@4.50
Pigs, 110 and 130 lbs.	5.00@5.50
Pigs, 120 and 130 lbs.	5.50@5.80
Heavy boars, 280@450 lbs.	3.00@3.75

SHEEP.

Native lambs	\$5.35@6.50
Fair to fancy wethers	3.90@4.90
Bucks and stags	3.50@4.50
Range lambs	5.25@6.55
Native yearlings	4.90@4.90
Range yearlings	4.00@4.85
Range ewes	3.85@4.25
Range wethers	3.65@4.50
Feeding lambs	4.50@5.15
Feeding wethers	3.25@3.90

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, OCTOBER 3, 1908.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
October	\$14.65	\$14.65	\$14.52½	\$14.60
December	14.85	14.85	14.80	14.85
January	16.80	16.82½	16.72½	16.75
May	16.77½	16.80	16.65	16.67½

LARD—(Per 100 lbs.)—				
October	10.32½	10.40	10.32½	10.40
November	10.37½	10.45	10.35	10.45
January	9.85	9.85	9.80	9.82½
May	9.75	9.75	9.72½	9.75

RIBS—(Boxed, 25c. more than loose)—				
October	9.85	9.90	9.85	9.90
January	8.75	8.75	8.72½	8.75
May	8.85	8.85	8.82½	8.85

MONDAY, OCTOBER 5, 1908.

PORK—(Per bbl.)—				
October	14.50	14.50	14.10	\$14.10
December	14.75	14.75	14.35	\$14.35
January	16.72	16.72½	16.25	16.25
May	16.55	16.55	16.00	16.00

LARD—(Per 100 lbs.)—				
October	10.25	10.25	10.05	10.05
November	10.35	10.35	10.05	\$10.12½
January	9.75	9.75	9.57½	9.57½
May	9.62½	9.65	9.50	9.50

RIBS—(Boxed, 25c. more than loose)—				
October	9.85	9.85	9.50	\$9.52½
January	8.72½	8.72½	8.50	8.50
May	8.75	8.75	8.55	8.55

TUESDAY, OCTOBER 6, 1908.

PORK—(Per bbl.)—				
October	13.90	14.00	13.70	13.70
December	14.15	14.17½	13.90	13.90
January	16.10	16.12½	15.72½	15.75
May	15.90	15.95	15.55	15.62½

LARD—(Per 100 lbs.)—				
October	9.95	10.05	9.95	\$9.97½
November	10.10	10.12½	10.00	\$10.00
January	9.55	9.57½	9.50	9.50
May	9.52½	9.55	9.42½	9.42½

RIBS—(Boxed, 25c. more than loose)—				
October	9.50	9.62½	9.40	\$9.45
January	8.42½	8.47½	8.37½	\$8.37½
May	8.45	8.57½	8.45	8.45

WEDNESDAY, OCTOBER 7, 1908.

PORK—(Per bbl.)—				
October	13.80	13.90	13.80	\$13.80
December	13.90	14.10	13.90	14.02½
January	15.70	15.95	15.70	15.95
May	15.67½	15.80	15.65	\$15.80

LARD—(Per 100 lbs.)—				
October	9.90	9.95	9.90	\$9.92½
November	10.00	10.02½	9.95	\$9.95
January	9.50	9.53	9.45	9.55
May	9.42½	9.50	9.40	\$9.50

RIBS—(Boxed, 25c. more than loose)—				
October	9.40	9.40	9.20	9.20
January	8.40	8.45	8.37½	8.45
May	8.45	8.50	8.42½	8.50

THURSDAY, OCTOBER 8, 1908.

PORK—(Per bbl.)—				
October	13.90	14.00	13.90	13.90
January	16.90	16.15	15.95	\$16.10
September	15.85	16.02	15.85	\$15.95

LARD—(Per 100 lbs.)—				
October	9.92	10.02	9.92	10.02
January	9.87	9.67	9.55	\$9.65
May	9.80	9.60	9.50	9.57

RIBS—(Boxed, 25c. more than loose)—				
October	9.00	9.25	8.90	9.25
January	8.47	8.57	8.42	\$8.52
May	8.55	8.62	8.52	8.60

FRIDAY, OCTOBER 9, 1908.

PORK—(Per bbl.)—				
October	14.00	14.00	13.87	13.87
January	16.12	16.17	16.02	16.05
May	15.95	15.97	15.85	15.87

LARD—(Per 100 lbs.)—				
October	10.05	10.07	9.95	9.95
January	9.65	9.67	9.55	9.55
May	9.60	9.57	9.50	9.50

RIBS—(Boxed, 25c. more than loose)—				
October	9.20	9.20	9.07	9.12
January	8.52	8.57	8.47	8.47
May	8.62	8.62	8.55	8.55

†Bid. †Asked.

THE
TRADE
CAN ALWAYS
GLEAN
BARGAINS
BY KEEPING AN EYE ON
PAGE 45

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roast	18	22
Native Sirloin Steaks	18	25
Native Porterhouse Steaks	22	28
Native Pot Roasts	10	14
Rib Roasts from light cattle	10	16
Beef Stev	10	10
Boneless Corned Briskets, Native	12½	14
Corned Rumps, Native	12½	14
Corned Ribs	8	8
Corned Flanks	8	8
Round Steaks	12½	16
Round Roasts	10	14
Shoulder Steaks	12½	16
Shoulder Roasts	12½	15
Shoulder Neck End, Trimmed	12	14
Rolls Roast	12	14

Lamb.

Hind Quarters, fancy	@	18½
Fore Quarters, fancy	@	14
Legs, fancy	@	20
Stew	10	12½
Shoulders	10	12½
Chops, Ribs and Loin	@	20
Chops, Frenched	@	10

Mutton.

Legs	@	14
Stew	@	6
Shoulders	@	10
Hind Quarters	@	12½
Fore Quarters	@	10
Rib and Loin Chops	@	18

Pork.

Pork Loin	@	15
Pork Chops	@	16
Pork Shoulders	@	12½
Pork Tenderloins	@	30
Pork Butts	@	14
Spiced Ribs	@	7
Blades	@	9
Hocks	@	9
Pigs' Heads	@	6
Leaf Lard	@	18

Veal.

Hind Quarters	14	18
Fore Quarters	10	12
Legs	10	18
Breasts	8	10
Shoulders	10	12
Cutlets	20	22
Rib and Loin Chops	18	18

Butchers' Offal.

Suet	@	8½
Tallow	@	8
Bone	@	1¼
Calfskins, 8 to 15 lbs.	@	12½
Calfskins, under 8 lbs. (deacon)	@	50

SOUTH WATER STREET MARKETS.

Live Poultry.

Chickens—Spring	@	14½
Turkeys	@	18
Fowls	@	11½
Roosters	@	7
Ducks	@	10½
Geese, per dozen	\$5.00	@ 7.00

Iced Poultry.

Turkeys	15	@ 18½
Chickens	11½	@ 12
Chickens, Springs	14½	@ 15
Ducks	10½	@ 11
Geese	—	@ —</

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Good native steers	10 1/4 @ 11
Native steers, medium	9 @ 10
Heifers, good	8 1/2 @ 9 1/4
Cows	6 @ 7 1/4
Hind Quarters, choice	13 1/4 @ 14
Fore Quarters, choice	8 1/4 @ 9

Beef Cuts.

Cow Chucks	4 @ 5 1/4
Steer Chucks	7 1/2 @ 8
Boneless Chucks	5 @ 6
Medium Plates	5 @ 6
Steer Plates	6 @ 7
Cow Rounds	7 @ 8 1/4
Steer Rounds	8 1/4 @ 9
Cow Loins, Medium	12 1/4 @ 13
Steer Loins, Heavy	18 1/4 @ 19
Beef Tenderloins, No. 1	21 @ 22
Beef Tenderloins, No. 2	18 @ 19
Strip Loins	7 1/4 @ 8
Sirloin Butts	11 @ 12
Shoulder Clods	7 1/4 @ 8
Rolls	10 1/4 @ 11
Rump Butts	9 1/4 @ 10 1/4
Trimnings	5 @ 6
Shank	4 @ 5
Cow Ribs, Common, Light	6 @ 7 1/4
Cow Ribs, Heavy	11 1/4 @ 12
Steer Ribs, Light	15 1/4 @ 16
Steer Ribs, Heavy	17 @ 18
Loin Ends, steer, native	11 @ 12
Loin Ends, cow	10 @ 11
Hanging Tenderloins	5 @ 6
Plank Steak	7 @ 8
Hind Shanks	3 @ 4

Beef Offal.

Livers	4 @ 4 1/4
Hearts	4 @ 5
Tongues	12 @ 13
Sweetbreads	17 @ 18
Ox Tail, per lb.	6 @ 7
Fresh Tripe, plain	2 1/4 @ 2 1/2
Fresh Tripe, H. C.	4 1/4 @ 4 1/2
Brains	4 @ 5
Kidneys, each	5 @ 6

Veal.

Heavy Carcass Veal	7 1/4 @ 8
Light Carcass	8 @ 9
Good Carcass	12 @ 13
Good Saddles	13 1/4 @ 14
Medium Racks	8 1/4 @ 9
Good Racks	9 1/4 @ 10

Veal Offal.

Brains, each	5 @ 6
Sweetbreads	45 @ 50
Plucks	27 @ 30
Heads, each	12 @ 13

Lambs.

Medium Cawl	7 1/4 @ 8
Good Cawl	11 @ 12
Round Dressed Lambs	10 @ 11
Saddles Cawl	10 @ 11
R. D. Lamb Saddles	12 @ 13
Caul Lamb Racks	7 1/4 @ 8
R. D. Lamb Racks	8 @ 9
Lamb Fries, per pair	7 @ 8
Lamb Tongues, each	3 @ 4
Lamb Kidneys, each	2 @ 3

Mutton.

Medium Sheep	7 1/4 @ 8
Good Sheep	8 1/4 @ 9
Medium Saddles	9 @ 10
Good Saddles	10 @ 11
Medium Racks	7 @ 8
Good Racks	8 1/4 @ 9
Mutton Legs	7 1/4 @ 8
Mutton Stew	8 @ 9
Mutton Loin	10 @ 11
Sheep Tongues, each	3 @ 4
Sheep Heads, each	2 @ 3

Fresh Pork, Etc.

Dressed Hogs	9 @ 9 1/4
Pork Loin	11 @ 12
Leaf Lard	14 1/4 @ 15
Tenderloins	23 @ 24
Spare Ribs	8 @ 9
Butts	10 @ 11
Hocks	5 @ 6
Trimnings	8 @ 9
Tails	5 @ 6
Snouts	4 1/2 @ 5
Pigs' Feet	3 1/2 @ 4
Pigs' Heads	5 @ 6
Blade Bones	8 @ 9
Cheek Meat	5 @ 6
Hog Plucks	5 @ 6
Neck Bones	2 @ 3
Skinned Shoulders	9 1/4 @ 10
Pork Hearts	8 1/4 @ 9
Pork Kidneys	8 @ 9
Pork Tongues	7 1/4 @ 8
Slop Bones	4 @ 5
Tail Bones	4 @ 5
Brains	5 @ 6
Backfat	10 1/4 @ 11
Hams	12 @ 13
Calas	7 1/4 @ 8
Bellies	12 1/4 @ 13
Shoulders	9 1/4 @ 10

SAUSAGE.

Columbia Cloth Bologna	7 @ 8
Bologna, large, long, round and cloth	6 1/4 @ 7
Choice Bologna	7 1/4 @ 8
Viennas	9 @ 10

Frankfurters	9 @ 10
Blood, Liver and Headcheese	7 1/4 @ 8
Tongue	10 @ 11
White Tongue	10 @ 11
Minced Sausage	10 @ 11
Prepared Sausage	10 1/4 @ 11
New England Sausage	11 @ 12
Compressed Luncheon Sausage	10 1/4 @ 11
Special Compressed Ham	10 1/4 @ 11
Berliner Sausage	9 1/4 @ 10
Boneless Sausage	13 1/4 @ 14
Oxford Sausage	13 1/4 @ 14
Polish Sausage	8 1/4 @ 9
Garlic Sausage	8 1/4 @ 9
Smoked Sausage	8 1/4 @ 9
Farm Sausage	8 1/4 @ 9
Pork Sausage, bulk or link	9 @ 10
Pork Sausage, short link	9 @ 10
Special Prepared Sausage	9 1/4 @ 10
Boneless Pigs' Feet	7 1/4 @ 8
Hams, Bologna	8 1/4 @ 9

Summer Sausage.

Best Summer, H. C., Medium Dry	19 @ 20
German Salami, Medium Dry	16 1/4 @ 17
Holsteler	13 @ 14
Mettwurst, New	1 @ 2
Farmer	15 @ 16
Italian Salami, New	20 1/4 @ 21
Monarque Cervelat	1 @ 2

Sausage in Oil.

Smoked Sausage, 1-50	4.00
Smoked Sausage, 2-20	3.50
Bologna, 1-50	4.00
Bologna, 2-20	3.50
Frankfurt, 1-50	4.00
Frankfurt, 2-20	3.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	7.75
Pickled Plain Tripe, in 200-lb. barrels	5.00
Pickled H. C. Tripe, in 200-lb. barrels	7.75
Pickled Ox Lips, in 200-lb. barrels	11.50
Pickled Pigs' Snouts, in 200-lb. barrels	14.00
Lamb Tongues, Short Cut, barrels	32.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	1.45
2 lbs., 1 or 2 doz. to case	2.50
4 lbs., 1 doz. to case	5.25
6 lbs., 1 doz. to case	8.00
14 lbs., 1/2 doz. to case	18.25

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	2.25
2-oz. jars, 1 doz. in box	3.55
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.00
16-oz. jars, 1/4 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.00 per lb. net

BARBELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	15.00
Plate Beef	14.50
Prime Mesa Beef	12.50
Extra Mesa Beef	12.00
Beef Hams	—
Rump Butts	14.00
Mess Pork	16.00
Clear Fat Backs	21.00
Family Back Pork	20.00
Bean Pork	16.00

LARD.

Pure leaf, kettle rendered, per lb., tes.	13 @ 14
Pure Lard	11 1/2 @ 12
Lard, substitutes, tes.	8 1/2 @ 9
Lard, compound	8 1/4 @ 9
Cooking oil, per gal., in barrels	47 @ 48
Barrels, 1/2 c. over tierces; half barrels, 1/2 c. over tierces; tubs and pails, 10 to 80 lbs., 1/2 to 1 c. over tierces	—

BUTTERINE.

Nos. 1 to 6, natural color	14 @ 15 1/4
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DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)

Clear Bellies, 14@16 avg.	12 1/4 @ 13
Clear Bellies, 18@20 avg.	12 @ 13
Rib Bellies, 18@20 avg.	11 1/4 @ 12
Fat Backs, 12@14 avg.	10 1/4 @ 11
Regular Plates	10 @ 11
Short Clears	—
Butts	9 @ 10

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	14 @ 15
Hams, 16 lbs., avg.	14 @ 15
Skinned Hams	14 1/4 @ 15
Calas, 4@6 lbs., avg.	8 @ 9
Calas, 6@12 lbs., avg.	—
New York Shoulders, 8@12 lbs., avg.	—
Breakfast Bacon, fancy	23 @ 24
Wide, 10@12 avg., and strip, 5@6 avg.	21 @ 22
Wide, 6@8 avg., and strip, 3@4 avg.	18 @ 19
Rib Bacon, wide, 8@12, strip, 4@6 avg.	13 @ 14
Dried Beef Sets	10 @ 11
Dried Beef Insides	21 @ 22
Dried Beef Knuckles	21 @ 22
Dried Beef Outsides	19 @ 20
Regular Rolled Hams	20 1/4 @ 21
Smoked Rolled Hams	21 @ 22
Boiled Calas	13 1/4 @ 14
Cooked Loin Rolls	20 @ 21
Cooked Rolled Shoulders	13 1/4 @ 14

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	20 @ 21
Export Rounds	20 @ 21
Middles, per set	52 @ 53
Beef bungs, per piece	7 @ 8
Hog casings, as packed	25 @ 26
Hog casings, free of salt	50 @ 51
Hog middles, per set	10 @ 11
Hog bungs, export	13 @ 14
Hog bungs, large mediums	7 1/4 @ 8
Hog bungs, prime	2 @ 3
Hog bungs, narrow	2 1/2 @ 3
Imported wide sheep casings	80 @ 81
Imported medium wide sheep casings	70 @ 71
Beef weasands	5 1/4 @ 5 1/2
Beef bladders, medium	—
Beef bladders, small, per doz.	—
Hog stomachs, per piece	4 @ 5

FERTILIZERS.

Dried blood, per unit	\$2.60 @ \$2.62 1/4
Hoof meal, per unit	2.47 1/4 @ 2.50
Concent. tankage, 15% per unit	2.25 @ 2.30
Ground tankage, 12% per unit	2.35 @ 2.40
Ground tankage, 11% per unit	2.35 @ 2.40
Ground tankage, 10% per unit	2.25 @ 2.30
Crushed tankage, 9 and 20%	2.15 @ 2.20
Ground tankage, 6 and 25%	16.00 @ 17.00
Ground raw bone, per ton	24.00 @ 25.00
Ground steam bone, per ton	18.00 @ 18.50
Unground tankage, per ton less than ground	50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs. average	225.00 @ 230.00
Hooft, black, per ton	25.00 @ 26.00
Hooft, striped, per ton	32.50 @ 33.00
Hooft, white, per ton	55.00 @ 60.00
Flat shin bones, 38 to 40 lbs. ave. ton	45.00 @ 50.00
Round shin bones, 38 to 40 lbs. ave. ton	50.00 @ 55.00
Round shin bones, 50 to 52 lbs. ave. ton	60.00 @ 65.00
Long thigh bones, 90 to 95 lbs. ave. ton	95.00 @ 100.00
Jaws, skulls and knuckles, per ton	25.00 @ 25.50

LARDS.

Prime steam, cash	9.95 @ 10
Prime steam, loose	9.87 1/4 @ 10
Leaf	12 1/4 @ 13
Compound	7 1/4 @ 8
Neutral lard	15 @ 16

STEARINES.

Prime oleo	13 @ 14
Oleo No. 2	12 1/4 @ 13
Mutton	12 1/4 @ 13
Tallow	7 @ 8
Grease	5 1/4 @ 6

OILS.

Lard oil, extra, winter strained, tierces	61 @ 62
Extra No. 1 lard oil	46 @ 48
No. 1 lard oil	40 @ 42
No. 2 lard oil	39 @ 41
Oleo oil, extra	15 @ 16 1/4
Oleo oil, No. 2	13 @ 14
Oleo stock	13 @ 14
Neatsfoot oil, pure, bbls.	53 @ 55
Acidless tallow oil, bbls.	54 @ 55
Corn oil, loose	4 1/4 @ 4 1/2

TALLOW.

Edible	8 @ 8 1/4
Prime city	7 @ 7 1/4
Choice country	6 @ 6 1/4
Packers' prime	6 1/4 @ 6 1/2
Packers' No. 1	6 @ 6 1/4
Packers' No. 2	5 @ 5 1/4
Renderers' No. 1	5 1/4 @ 6

GREASES.

White, choice	6 1/4 @ 6 1/2
White, "A"	5 1/4 @ 5 1/2
White, "B"	5 1/4 @ 5 1/2
Bone	4 1/4 @ 4 1/2
House	4 1/4 @ 4 1/2
Yellow	4 1/4 @ 4 1/2
Brown	4 1/4 @ 4 1/2
Glue Stock	4 1/4 @ 4 1/2
Neatsfoot Stock	4 1/4 @ 4 1/2
Garbage Grease	4 1/4 @ 4 1/2

COTTONSEED OILS.

P. S. Y., loose	37 @ 37 1/4
P. S. Y., soap grade	36 @ 36 1/4
Soap, bbls., concn., 62@65% F. A.	2 1/4 @ 2 1/2
Soap Stock, bbls., reg. 50% F. A.	1 1/4 @ 1 1/2

COOPERAGE.

Ash pork barrels	92 1/4 @ 95
Oak pork barrels	1.02 @ 1.05
Lard tierces	1.20 @ 1.25

CURING MATERIALS.

Refined salt peter	5 @ 7
Boracic acid, crystal to powdered	7 @ 7 1/4
Borax	4 1/4 @ 5
Sugar—	—
White, clarified	5 1/4 @ 5 1/2
Plantation, granulated	5 1/4 @ 5 1/2
Yellow, clarified	5 @ 5 1/4

Salt—

Ashton, in bags, 225 lbs.	32.25 @ 33
English packing, in bags, 224 lbs.	1.45 @ 1.5
Michigan, granulated, car lots, per ton	3.00 @ 3.1
Michigan, medium, car lots, per ton	3.50 @ 3.6
Casing salt, bbls., 220 lbs., 2x@3x	1.25 @ 1.3

LIVE STOCK REVIEWS

KANSAS CITY

(Special Wire to The National Provisioner.)

Stock Yards, Kansas City, Mo., Oct. 9.
CATTLE.—Receipts this week, 97,000; last week, 76,900; same week last year, 81,500. Prices were 15@25c. lower the first two days on all kinds, but reduced supplies sold stronger since Wednesday. Top beef steers, \$7.30. Corn-fed cattle are scarce. Grass steers, \$3.30@5.25; heavy Colorados, \$3.90@4.35; grass cows, \$2.70@3.50. Heifers, \$3.75. Top cows, \$4. Bulls, \$2.25@3.50. Veals, \$5@7. Eight thousand quarantines included at 10@15c. lower. Steers, \$3@4.25; cows, \$2.40@3.10. Best stockers and feeders steady; medium to common grades, 15@25c. lower. Country purchases were the heaviest of the season.

HOGS.—Receipts this week, 82,900; last week, 90,800; same week last year, 43,100. Prices declined regularly all week till yesterday, when strength in provisions checked the decline. Market stronger to-day. Net decline for the week, 30@40c. Pigs were steady with local receipts kept at high figure by liberal supplies from South and Southwest. Dealers expect prices to continue to decline. Top to-day, \$6.50; bulk, \$5.90@6.40; pigs, \$4@5.25.

SHEEP.—Receipts this week, 54,700; last week, 54,000; same week last year, 58,300. Strong prices were paid the first two days this week, but market is 10@15c. lower than best time. Lamba worth \$5.60@6. Killing wethers and yearlings, \$4@4.40; ewes, \$3.75@4.25. Feeding stuff was 10@15c. higher. The decreasing proportion of desirable killing stock is the basis of recent strength on that class.

HIDES are weak. Green salted, 8@10c.; bulls and stags, 7@8c.; horse, \$2.50@3; glue, 6c.; dry flint butcher, 15@16c.; dry glue, 8c. Packers' purchases are as follows:

	Cattle.	Hogs.	Sheep.
A. D. B. & P. Co....	1,135	177	86
Armour	10,736	22,456	5,446
Cudahy	6,351	16,153	3,346
Fowler	2,344	—	1,725
Morris	7,019	14,251	4,489
Ruddy	760	—	—
S. & S.	6,698	7,517	4,699
Swift	9,558	18,527	6,970

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, Oct. 6.

Cattle receipts were rather heavy last week, 31,000 head, and included very few corn fed beefs. What few there were sold very unevenly as the demand was very uncertain. Dressed beef men all prefer the good Western rangers, as they are \$1.50@2 cheaper than the natives. It would take a prime bunch of natives to bring \$7 or better, while choice Western rangers sold up to \$5.65 yesterday. Range cattle advanced about 10@15c. last week, but most of this advance was lost yesterday and to-day and values for beef steers are very little different from a week ago. Cows and heifers also advanced about 10@15c. last week and this advance has been well sustained on account of the active demand from both local packers and outside butchers. Most of the range beefs are selling around \$4@4.50

and the bulk of the range cows and heifers are going at \$2.85@3.35. Trade in stockers and feeders has been fairly brisk as far as good weight steers are concerned, but common light and medium weight stuff is a drag on the market at the lowest prices of the season. Good to choice feeders sell from \$4 up and there is considerable inferior stuff selling from \$3 down.

Despite the very moderate marketing of hogs of late prices hit the toboggan last week and have been going down still faster this week. The quality of the offerings has been very poor and packers are taking a more bearish view of the trade than for several months. Weight cuts little figure, although the heavy and butcher grades still sell to the best advantage and the range of prices is very wide. With only 4,800 hogs here to-day the market was 10@20c. off. Tops brought \$6.55, as against \$6.85 last Tuesday, and the bulk of the trading was at \$6.25@6.40, as against \$6.55@6.70 a week ago.

Under the influence of greatly reduced supplies of sheep, the market has experienced a sensational advance and prices for fat grades are fully 50@75c. higher than a week ago. Feeder grades have advanced nearly as much and the undertone to the market is very strong with the demand unlimited for good stock of all kinds.

Quotations on range or grass sheep and lambs: Good to choice lambs, \$5.90@6.25; fair to good lambs, \$5.40@5.75; feedings lambs, \$4@5.15; good to choice light yearlings, \$4.50@4.90; good to choice heavy yearlings, \$4.40@4.75; feeding yearlings, \$3.75@4; good to choice wethers, \$4.25@4.75; fair to good wethers, \$4@4.25; feeding wethers, \$3.40@3.65; good to choice ewes, \$4@4.50; fair to good ewes, \$3.50@4; feeding ewes, \$2@3; culls and bucks, \$1@2.50.

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO OCTOBER 5, 1908.

	Bees.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	4,406	—	1,798	16,803	12,756
Sixtieth street	3,443	50	4,228	7,823	—
Fortieth street	—	—	—	—	13,830
High Valley	2,970	—	776	9,005	—
Weehawken	—	—	—	—	—
West Shore	522	—	—	—	—
Scattering	—	66	134	1,085	3,475
Totals	11,401	116	6,906	34,716	30,061
Totals last week	9,299	120	6,378	45,373	33,153

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Schwarzschild & S., So. Minnetonka	386	—	—
Schwarzschild & S., So. St. Paul	—	—	1,400
J. Shumberg & Son, So. Minnetonka	380	—	—
J. Shumberg & Son, So. Dominic	40	—	—
Morris Beef Co., So. Teutonic	—	—	1,650
Morris Beef Co., So. Thepis	350	—	—
Morris Beef Co., So. St. Paul	—	—	1,100
Morris Beef Co., So. Baltic	—	—	1,750
Morris Beef Co., So. Terence	290	—	—
Swift Beef Co., So. Minnetonka	—	—	1,650
Swift Beef Co., So. Teutonic	—	—	1,225
Swift Beef Co., So. Baltic	—	—	1,200
Armour & Co., So. St. Paul	—	—	1,100
G. H. Hammond & Co., So. Minnetonka	—	—	775
Cudahy Packing Co., So. Baltic	—	—	340
L. S. Dillenback, So. Uller	—	59	—
Total exports	1,426	59	12,000
Total exports last week	721	—	9,940

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SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending October 3:

CATTLE.

Chicago	35,573
Kansas City	43,940
Omaha	20,264
St. Joseph	15,077
Cudahy	628
Sioux City	3,042
Wichita	357
South St. Paul	4,370
Indianapolis	4,041
New York & Jersey City	10,091
Fort Worth	10,497
Detroit	592
Philadelphia	4,653

HOGS.

Chicago	92,388
Kansas City	84,173
Omaha	20,877
St. Joseph	33,788
Cudahy	8,099
Sioux City	13,879
Cedar Rapids	9,913
Wichita	11,713
South St. Paul	15,340
Indianapolis	20,125
New York & Jersey City	30,061
Fort Worth	18,487
Detroit	9,965
Philadelphia	3,518

SHEEP.

Chicago	55,839
Kansas City	32,339
Omaha	30,560
St. Joseph	16,255
Cudahy	415
Sioux City	297
Wichita	89
South St. Paul	2,550
Indianapolis	1,361
New York & Jersey City	34,657
Fort Worth	1,042
Detroit	3,084
Philadelphia	10,186

RECEIPTS AT CENTRES

SATURDAY, OCTOBER 3, 1908.

	Cattle.	Hogs.	Sheep.
Chicago	600	8,000	1,000
Kansas City	300	5,000	600
Omaha	900	4,100	100
St. Louis	300	1,000	100
St. Joseph	100	400	—
Fort Worth	600	1,800	—

MONDAY, OCTOBER 5, 1908.

Chicago	32,000	30,000	27,000
Kansas City	30,000	14,000	15,000
Omaha	12,000	4,200	11,000
St. Louis	7,600	6,200	2,000
St. Joseph	3,500	5,500	3,000
Sioux City	5,000	1,000	—
Fort Worth	3,500	6,000	—

TUESDAY, OCTOBER 6, 1908.

Chicago	11,000	19,000	24,000
Kansas City	25,000	20,000	15,000
Omaha	8,400	4,400	8,300
St. Louis	7,500	13,500	4,000
St. Joseph	3,000	9,000	1,500
Sioux City	3,000	2,500	2,000

WEDNESDAY, OCTOBER 7, 1908.

Chicago	20,000	25,000	28,000
Kansas City	15,000	16,000	10,000
Omaha	6,500	5,000	7,000
St. Louis	5,000	10,000	2,000
St. Joseph	2,600	6,500	2,000
Sioux City	1,200	4,700	—

THURSDAY, OCTOBER 8, 1908.

Chicago	6,500	19,000	22,000
Kansas City	8,000	12,000	5,000
Omaha	3,700	5,000	8,000

FRIDAY, OCTOBER 9, 1908.

Chicago	2,500	15,000	10,000
Kansas City	3,000	11,000	3,000
Omaha	1,100	4,000	2,000
St. Louis	1,000	8,500	2,500

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO OCTOBER 5, 1908.

	Exports from—	Live cattle.	Live sheep.	Qrs. of beef.
New York	1,426	50	12,000	—
Boston	3,228	1,924	7,433	—
Baltimore	1,033	1,000	—	—
Philadelphia	873	—	—	—
Montreal	3,900	1,007	—	—

	Exports to—	Live cattle.	Live sheep.	Qrs. of beef.
London	3,854	—	11,540	—
Liverpool	3,560	3,931	7,983	—
Glasgow	361	—	—	—
Manchester	2,632	—	—	—
Antwerp	100	—	—	—
Para	40	—	—	—
Bermuda and West Indies	—	50	—	—
Totals to all ports	9,950	3,990	19,523	—
Totals to all ports last week	7,907	3,546	12,907	—

GENERAL MARKETS**HOG MARKETS, OCTOBER 9.**

CHICAGO.—Receipts, 15,000; slow; steady to shade higher, \$5.90@6.70.

INDIANAPOLIS.—Receipts, 7,000; steady; \$5.75@6.85.

CLEVELAND.—Receipts, 3,000; strong; \$5.75@6.40.

KANSAS CITY.—Receipts, 9,000; steady; \$5.20@6.45.

OMAHA.—Receipts, 4,000; steady to easy; \$6@6.35.

EAST BUFFALO.—Receipts, 11,900; lower; \$5.25@6.30.

LARD IN NEW YORK.

Western steam, \$10.40@10.50; nominal; city steam, \$10.25; refined Continent, \$11.10; South America, \$11.65; do., kegs, \$13.15; compounds, \$7.75.

LIVERPOOL CABLES.

Liverpool, Oct. 9.—Beef, extra India mess, 110s. Pork, prime mess, 80s.; shoulders, 44s.; hams, short clear, 55s. 6d.; bacon, Cumberland cut, 55s. 6d.; short ribs, 58s.; long clear, 28@34 lbs., 57s.; 35@40 lbs., 54s.; backs, 52s.; bellies, 58s. 6d. Tallow, 29s. 6d. Turpentine, 26s. 6d. Rosin, common, 7s. 3d. Lard, spot, prime Western, 51s. 9d. Lard, American, refined, 28-lb. pails, 55s. 6d. Cheese, Canadian, finest white, new, 60s.; do., colored, 61s. American steam lard (Hamburg), 50 kilos, 51½ marks. Tallow, Australian (London), 34s. Cottonseed oil, refined, loose (Hull), 22s. 1½d. Petroleum, refined (London), 6 13-16d. Linseed, La Plata (London), October-November, 42s.; Calcutta, 43s. 10½d. Linseed oil, 20s. 10½d.

OLEO AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, Oct. 8.—The oleo and neutral lard markets during the week under review have been extremely uninteresting. Business doing has been very light, and churners complain that oleo has gone too high for them and would like to see the market go down. Packers think the supply of oleo during the fall and winter months is going to be light because we are not going to have an abundant supply of fat cattle, hence no large production of oleo oil. Just at present the market is more or less at a standstill with outcome somewhat uncertain, but as the churners in Europe have no large stocks of oleo, it is not unlikely that if a reduction in price were made, they would be liberal buyers. In view of the high price of corn it looks that feeding of cattle and hogs during the fall and winter months will not be heavy and that there will be no large supply of animal fat. The cotton crop looks well, and Europe thinks cotton oil cheap enough to make liberal purchases for the new crop season.

FRIDAY'S CLOSINGS.**Provisions.**

The day's more threatening look of political affairs in Europe had light effect upon all food products markets in this country. Moderately higher prices are noted for grain and hog products. In the event of war trouble in foreign countries it would be understood that grain and hog products markets in this country would show some little excitement in sellers' favor.

Cottonseed Oil.

Crude at mills stronger; Southeast has

29½c. bid. Refined about ½c. higher. Early "call" prime yellow, October, 38½@39¼c.; November, 38@38¾c.; December, 38@38½c.; January, 38@38¾c.; March, 38¾@39¼c. and \$5.25@5.25 per 100 lbs.; May, \$5.27@5.32. Sales 100 bbls. March, \$5.20 per 100 lbs.; 200 bbls. January, 38¼@38½c.

Tallow.

Sales in New York, 200 tes. city, 6½c.; hhds. quoted at 6¼@6¼c. Steady but quiet market; unchanged general features from those noted in our review.

Oleo Stearine.

New York dull; nominal 13½c.; small stock here. Chicago now quotes 13¾c.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Oct. 8.—The latest quotations are as follows: 74 per cent. caustic soda, \$1.85 basis 60 per cent.; 76 per cent. caustic soda, \$1.90 to 2c. basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in barrels, 3c. per lb.; 58 per cent. pure alkali, 90c. to 1c. basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, at 5¼c. per lb.; talc, 1¾@1½c. per lb.; silicate soda, 80c. per 100 lbs.; silex, \$15@20 per ton of 2,000 lbs.; marble flour, \$9@10 per ton of 2,000 lbs.; chloride of lime in casks \$1.35, in drums \$1.30 and in barrels \$1.75 per 100 lbs.; carbonate of potash, 4½@4¾c. per lb.; electrolytic caustic potash, 88@92 per cent., at 5¼@6c. per lb.

Palm oil in casks, 6c. per lb.; genuine Lagos palm oil in casks, 6½c. per lb.; clarified palm oil in barrels, 6¼c. per lb.; green olive oil, 80c. per gal., and yellow, 95c@1 per gal.; green olive oil foots, 7¼@7½c. per lb.; Ceylon coconut oil, 6¾@7c. per lb.; Cochin coconut oil, 7¼@7½c. per lb.; cottonseed oil, 41c. per gal.; corn oil, 5.15@5.25c. per lb.

Prime city tallow in hhds., 6¼c. per lb.; special tallow in tierces, 6½@7c. per lb.; choice tallow in tierces, 8c. per lb.; oleo stearine, 13½@14c. per lb.; house grease, 5¼@5½c. per lb.; yellow packers' grease, 5@5½c. per lb.; bone grease, 5@5½c. per lb.; light bone grease, 5½@5¾c. per lb.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York for the week ending Wednesday, October 7, 1908, were as follows:

BEEF.—Antwerp, Belgium, 235 bbls., 45 tes.; Barbados, W. I., 25 bbls.; Belize, British Honduras, 18 bbls.; Bremen, Germany, 60 bbls.; Constantinople, Turkey, 50 tes.; Curacao, Leeward Islands, 11 bbls.; Colon, Panama, 44,121 lbs., 10 bbls.; Cardiff, Wales, 50 tes.; Copenhagen, Denmark, 235 bbls.; Christiania, Norway, 175 bbls., 100 tes.; Demerara, British Guiana, 262 bbls., 35 tes.; Gothenberg, Sweden, 25 bbls.; Glasgow, Scotland, 217 tes.; Guadeloupe, W. I., 23 bbls.; Hamburg, Germany, 140 tes., 290 bbls.; Hull, England, 25 tes.; Havana, Cuba, 8,512 lbs.; Kingston, W. I., 89 bbls., 55 tes.; Liverpool, England, 230 tes., 785,955 lbs., 25 bbls.; London, England, 25 bbls.; Macoris, San Domingo, 8 bbls.; Nassau, W. I., 16 bbls.; Port Antonio, W. I., 19 tes., 11 bbls.; Port au Prince, W. I., 68 bbls.; Rotterdam, Holland, 98 bbls.; Sekondi, Africa, 40 bbls.; St. Kitts, W. I., 160 bbls.; Southampton, England, 952,692 lbs., 1,820 tes.; Trinidad, Island of, 39 bbls., 50 tes.; Turk's Island, W. I., 6 bbls.

OLEO OIL.—Aarhus, Norway, 150 tes.; Aalesund, Norway, 35 tes.; Beyrouth, 50 tes.; Bergen, Norway, 120 tes.; Bremen, Germany, 435 tes.; Constantinople, Turkey, 50 bbls.;

Copenhagen, Denmark, 1,190 tes.; Christiania, Norway, 175 tes.; Genoa, Italy, 100 tes.; Gothenberg, Norway, 70 tes.; Hamburg, Germany, 815 tes.; Liverpool, England, 120 tes.; London, England, 735 tes.; Mersina, Sicily, 30 tes.; Rotterdam, Holland, 642,071 lbs.; Stavanger, Norway, 105 lbs.; Stockholm, Sweden, 15 tes.

OLEOMARGARINE.—Antwerp, Belgium, 1,000 lbs.; Colon, Panama, 4,376 lbs.; Cienfuegos, Cuba, 1,920 lbs.; Demerara, British Guiana, 3,500 lbs.; Havana, Cuba, 2,200 lbs.; Kingston, W. I., 12,950 lbs.; Macoris, San Domingo, 2,560 lbs.; Port au Prince, W. I., 9,505 lbs.; St. Kitts, W. I., 7,500 lbs.; St. Thomas, W. I., 4,500 lbs.; Savanillo, Colombia, 1,200 lbs.

TALLOW.—Havana, Cuba, 15,151 lbs.; Macoris, San Domingo, 53,895 lbs.; Savanillo, Colombia, 13,205 lbs.

TALLOW SCRAP.—London, England, 103,923 lbs.

TONGUE.—Copenhagen, Denmark, 20 bbls.; Gothenberg, Sweden, 25 bbls.; Kingston, W. I., 18 bbls.; Liverpool, England, 40 cs.; Stockholm, Sweden, 25 bbls.

CANNED MEATS.—Antwerp, Belgium, 110 cs.; Amsterdam, Holland, 300 cs.; Barbados, W. I., 100 cs.; Buenos Aires, A. R., 67 pkgs.; Bristol, England, 710 cs.; Campeche, Mexico, 38 pkgs.; Copenhagen, Denmark, 255 pkgs.; Demerara, British Guiana, 64 cs.; Glasgow, Scotland, 980 cs.; Havana, Cuba, 53 pkgs.; Hamburg, Germany, 1,390 cs.; Hull, England, 415 cs.; Havre, France, 35 cs.; Iquitos, Peru, 355 pkgs.; Kingston, W. I., 75 bbls.; Liverpool, England, 50 pkgs.; Nuevitas, Cuba, 131 cs.; Rotterdam, Holland, 150 cs.; Santiago, Cuba, 708 cs.; Southampton, England, 350 cs.

ALABAMA CRUSHERS MEET.

A special meeting of the Alabama Cotton Seed Crushers' Association was held last Friday at Montgomery, Ala., to consider various matters of importance to the trade, including reduced railroad rates on seed and the education of farmers to the use of cotton meal as a stock food.

It was said that the railroads are willing to reduce the rates on cottonseed, that is, charging less for a car not full; the former rate being full car charges for all cars containing a large amount of seed. This matter has been a constant source of worry to the mill men and they believe that after a petition to the roads that will be sent in, the matter will be satisfactorily attended to.

Another point of interest discussed was the proposition to allow cottonseed meal to remain on the basis of 8 per cent. of oil, thus making the meal a better stock food and reducing crushing expenses in extracting almost the entire amount of oil as heretofore.

In connection with the suggestion of furnishing the farmers with a full treatise on the subject of cottonseed meal as a stock food, Secretary Lamar has compiled a booklet containing a full summary of the benefits to be derived thereby, and also some valuable information on the treatment of stock.

The idea of thoroughly posting the Alabama farmers on the value of the meal as a stock food will be exploited by the association placing men in each section of the State to demonstrate the subject.

PRODUCE EXCHANGE VISITORS.

E. R. Rasmussen, Copenhagen; M. Levy, Paris; F. H. James, London; Frank H. Anson, Montreal; L. W. Tinker, St. Louis; H. Ransom, W. Hampe, A. S. White, W. W. Graves, F. R. Babcock, Chicago; J. E. Johnston, Kansas City.

Retail Section

THE BUTCHER AND ICE-BOX CONSTRUCTION

By Joseph H. Hart.

(Concluded from last week.)

Results in An Ideally Built Box.

The action of such a box is extremely interesting and instructive. The warm air received through the up-flue passes directly to the ice and its moisture content condensed on the surface of the ice and the walls of the bunker, and comparatively dry cold air falls through the down-flue. Meat, and often vegetable products, are constantly evaporating or producing moisture, and in the presence of this moisture bacteria thrive and propagate much more rapidly. The cold dry air on becoming partially heated in the meat chamber readily absorbs this moisture and reascends, in turn, in the upward flue.

Thus such an ice-box construction is a moisture remover as well as a cold-storage box. Meat, which under ordinary circumstances would become dark and slimy in from two to three days in the average box, will remain clean and red and dry for a long time. The effect of moisture in ice-box operation cannot be too largely considered. Even at low temperatures, almost sufficient to freeze the meat, deterioration will continue in the presence of excessive moisture. And at comparatively high temperatures, if the meat is kept dry, decomposition is practically eliminated.

An interesting detail not mentioned, and one that would not apparently appeal to the average man, is of great importance. The floor of the ice-bunker itself should be as strongly insulated, if not more so, than the external walls themselves. The upper surface of this ice-bunker flooring is in direct contact with the ice, and the lower surface in contact with the warmest air in the box. The heat leaks through the average flooring under these circumstances and cools off the air at this point with a resulting condensation of moisture on the lower surface of the ice-bunker, which is the ceiling of the meat room. From this it gradually collects and drops on to the floor and meat contents, thus increasing the duty of the hot air in re-absorption of moisture and diminishing the efficient action of the box.

Other Features of Insulation.

For maximum efficiency of this construction the interior walls of the up-and-down-flue should be insulated as well, but this is not often done, although its desirability in the upper flue is quite pronounced, and in this position it is more efficient than on the downward flue. The ceiling of the ice-bunker room and the floor of the meat room should be insulated exactly as the walls, at least.

If the ice-box is on the ground floor, or in contact with the ground, so that there exists the possibility of it coming in contact with external moisture, it should be even more insulated, with at least two layers of insulating material with asphalt between.

Where cork-board is used, on the top of this cork a 2-inch surface of cement is placed, with a suitable slope to a drain in one corner or the middle. This flooring may or may not have wooden slats or grating installed, at the option of the individual. It is unnecessary, however, and the necessity exists for its removal for cleansing purposes.

This box can be washed out by turning on the hose over the walls and flooring, being flushed through the drain in the bottom, and the sanitary feature of such a box is not the least important item. The action of the box becomes at once apparent when the fact is considered that it can be closed at once with the walls wet and will rapidly dry out, due to the action of the air circulation as a moisture absorber.

Again, one of the chief difficulties in the average box, and involved in the opening and shutting of the door, is eliminated in this construction. As a general thing an up-flue should be installed immediately over the doorway. Upon opening this door the cold air strives to rush out at the bottom and the warm air rush in at the top, but the warm air on entrance is shunted to the upward flue and comes in immediate contact with the ice. This further circulation of the air diminishes the tendency to flow out through the open door. The effect of such a construction, compared to that of the average construction, can be readily seen by opening the door in the two constructions for stated periods of time and then taking temperatures.

The ice-bunker door should be on one of the sides of the box at right angles to the lower door. If installed directly opposite it is more efficient in some respects in regard to air circulation, since when open the outflowing air is shunted down into the lower chamber. However, this construction necessitates a bridge over the down-flue and cuts down its capacity somewhat. If this position, however, is necessary on account of external conditions, the width of the down-flue should be enlarged from 1 to 2 inches.

Construction of the Doors.

An important feature which is generally not given the attention that it demands is that of door construction. A number of satisfactory doors are constructed by different concerns and shipped in their frame ready for installation. Care should be taken in this phase of the installation that the door should not jam to in locking, since the device for tightening purposes by means of the lock generally warps the door, temporarily at least, and allows large spaces at certain points for leakage. Also, a door should be installed which locks on closing and can be opened equally well from the inside or out. Such doors are on the open market, and a study of their advantages

should be thoroughly considered before a selection is made. The problems involved in door construction are such that in no case should an individual attempt to have constructed a door or have one made under his own supervision.

Windows can be very readily and satisfactorily installed through the insulation mentioned, and the only necessity for their satisfactory operation is that they should be airtight and should consist of three or four layers of glass, with 1½-inch air spaces between, each pane being installed with putty and made airtight itself.

The drain of the ice-bunker and of the flooring of the meat chamber should go through traps. An ordinary trap installed by a plumber is very satisfactory, but a home-made one can be installed equally well, consisting of a tin or metal cap or basin placed over the lower end of the drain pipe, and so situated that when the latter drains the bucket or basin is filled with water and acts as a water seal to the air circulation.

When it is further considered that but a small per cent. of the retail butchers of the country have an ice-box of satisfactory construction from an engineering point of view; and that such construction for the size mentioned will result in from \$1 to \$2 saving in the ice bill per week in the summer months; and that the loss by meat trimming is often excessive, 20 per cent. in small pieces being not uncommon; and that this latter feature is largely eliminated by the removal of the moisture in the box as shown; and the further fact that such a box can be constructed on from 20 to 40 per cent. increase over what are now regarded as comparatively cheap boxes; when these things are remembered the necessity of investigation before putting in a box is at once apparent.

BUTCHERS' PLAN FALLS THROUGH.

The plan of the butchers of New Orleans to import beef cattle from Honduras, Central America, for their local slaughterhouses has fallen through, as those best posted concerning conditions felt that it would. It was found that such a plan was impractical in every way. Disappointed in this direction, the promoters of the scheme announce that they will organize a \$75,000 company to ship in cattle from Texas and the Southwest and carry on the packing business as planned.

BUTCHERS CLOSE ON SUNDAY.

The retail butchers of Evansville, Ind., have finally decided to close their shops on Sunday. The master butchers' association of that city, at a meeting last week, decided that with Sunday, October 4, they would commence a strict observance of Sunday closing. With the cold weather at hand they see no excuse for the claim that meat cannot be kept over Saturday night, and they expect the public to support them in their effort to maintain Sunday closing.

100 Dayton Moneyweight Scales

ordered and installed after a most careful investigation of the various kinds of scales now on the market. The purchasers are the promoters of one of the most colossal enterprises of the age.

These scales are to equip all booths of the

GRAND CENTRAL MARKET

where weighing is necessary, such as groceries, meats, teas and coffees, poultry and game, fish, butter, cheese, candy, etc.

This market is all on the ground floor and contains over 16,000 sq. feet of floor space which is divided into 480 booths each 10x10 ft. Its appointments are as near perfect as modern ingenuity can devise.

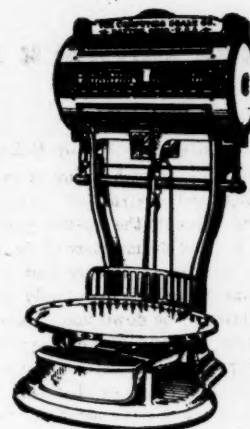
The management decided to furnish all equipment used in the building so as to guarantee to the patrons of the institution absolute accuracy and protection.

Dayton Moneyweight Scales

were found to excel all others in their perfection of operation, and in accuracy of weights and values. That is the verdict of all merchants who will take the time to investigate our scales.

Our purpose is to show you where and how these scales prevent all errors and loss in computations or weights.

A demonstration will convince you. Give us the opportunity. Send for **catalogue** and mention The National Provisioner.



The new low platform
DAYTON Scale.

Date.....	
Moneyweight Scale Co., 47 State St., Chicago.	
Next time one of your men is around this way, I would be glad to have your No. 140 Scale explained to me. This does not place me under obligation to purchase.	
NAME	
STREET and NO.	
TOWN	
BUSINESS.....STATE	

Moneyweight Scale Co.

27 State St.,

Masonic Temple,

CHICAGO



LOCAL AND PERSONAL.

The Harlem Poultry Trading Company, of New York City, has been incorporated with a capital stock of \$3,000, to deal in poultry. The incorporators are: R. Lavis, 22 East 106th street; A. Weinstein, 88 Second avenue; I. Glassman, 6 East 118th street.

Parson Brothers' meat market at Lafayette, Minn., has been destroyed by fire.

Johnson & Company's meat market at Lansford, N. D., has been destroyed by fire.

Albert Barnette will open a meat market at Seventh street and Concord avenue.

Hibler & Reid, butchers, of Mt. Sterling, Ky., have made an assignment to Charles D. Grubb.

Isaac White will open a meat market at Canistro, N. Y.

The McQuaid meat market has moved into the Grand building at Des Moines, Ia.

Thomas Armour has opened a fish market at Auburn, Ill.

Blake's meat market at West Fairlee, N. Y., has been destroyed by fire.

The meat market of H. M. Boyd at Elida, N. M., has suffered a \$500 loss by fire.

The butcher shop of A. Katz at Cherry Valley, Pa., has been destroyed by fire. Loss \$8,000.

J. Balter's meat market at Washington, Pa., has suffered an \$8,000 fire.

Richard Hedlund, a butcher of St. Paul, Minn., has committed suicide.

George Walker's meat market at Newburgh, Ont., has been destroyed by fire.

The meat market of A. B. Burber at Berrysburg, W. Va., has been destroyed by fire.

John C. Hurley and E. Hackett, butchers, of Phoenix, Ariz., have opened their new cold storage plant.

Harry L. Best has purchased the meat market of A. M. Smith at Lock Haven, Pa.

The meat market of W. E. Holley at Arena, Wis., has been destroyed by fire.

Frank Ebber has sold out his meat business at Seattle, Wash., to W. J. Tipton.

The meat market of Fred Volz at Galena, Ohio, has been destroyed by fire.

Simon P. Tomer, who owned one of the first meat markets in Pittsburg, Pa., died at his home in that city on Oct. 4.

The butcher shop of Roy Gay at Jewett, Ohio, has been destroyed by fire.

Henry Kasperek has purchased the Cevrny meat market at Odell, Neb.

S. W. Dowell has opened a new butcher shop in Lewiston, Ida.

Wm. Dirksen, of this city, will establish a branch meat market in Richland, Wash.

W. B. Sutton has succeeded to the meat business of Sutton & Olson at Tillamook, Ore.

W. J. Musiel has purchased the meat business of G. A. Guetzloe at Kamiah, Ida.

The Frye & Bruhn Company, of Seattle, Wash., has purchased the meat business of the North Coast Meat Company in Roslyn and Cle Elum.

Sears & Holman have purchased the meat business of Frank Glover at Dallas, Ore.

John W. Lux has opened a grocery store and meat market on the corner of Shelling and Selby streets, St. Paul, Minn.

S. H. Miller has purchased the meat business of James Evans at Salmon Arm, B. C.

Fred Cornett is opening a butcher shop at Cottage Grove, Ore.

Harry Williams has sold out his meat business at Elmwood, Neb., to Charles Wood.

S. F. Reynolds has leased his meat market at Loup City, Neb., to Lee Bros.

P. McSharry has sold his interest in the City Meat Market at Greeley, Neb., to John Kilem.

J. H. Stephens has purchased the meat business of Corey, Lewis & Company at Fairfield, Neb.

C. W. Robinson has succeeded to the butcher shop of Robinson & Son at St. Paul, Minn.

A. A. Althouse has purchased the meat market of P. C. H. Sharp at Strassburg, N. Y.

G. P. Vipond has opened a meat market at Lakemont, Pa.

Sanderson and Tervel of Seneca Falls, N. Y., have purchased the meat market of George H. Sisco at Penn Yan, N. Y.

Lewis and Marick's meat market at Vernon, Tex., has been destroyed by fire with a loss of \$2,500.

Johnson & Company's meat market at Lansford, N. D., has been destroyed by fire.

The meat market of E. Smith at Wabeno, Wis., has been destroyed by fire.

CULTIVATING CUSTOMER'S FADS.

Show interest in the customer's fad and cultivate a better customer. It seems that fads are almost as numerous as people, but at the same time those who make the effort can keep enough knowledge on hand to talk interestingly for a few moments on most of them, and there is no surer way to be able to keep your faddy customer interested in your store than to be able to say a few interesting things about his particular fad, to show your interest in him.

Every man has his weak points, and they are generally his fads. Touch him there and you have his best thought; get your store associated in his mind the thoughts he likes best and he is mighty likely to be a good customer.

About all that is necessary for the merchant to do to acquire knowledge along the fad line is to be able to show that he is interested. If he can keep from looking bored he will generally get enough information each time the faddist comes in to make his next visit a pleasant one and cause him to go away feeling that he is keenly interested in him. You can encourage your customers to become faddy about the goods you handle, so nothing else will exactly please them, for a customer who has one fad is more than likely to take up another, as the disease spreads through the system quite rapidly.

New York Section

L. H. Heymann, head of the Morris beef department, made a flying trip to New York last week.

Swift & Company's sales of fresh beef in New York city for the week ending October 3 averaged 7.01 cents per pound.

Latest advices from England are that Richard Webber, Sr., was making a week's auto tour. He expected to leave for America October 3.

The Richard Webber tug-of-war team defeated the Slavic Gymnasts last Sunday, winning two pulls in succession, each by one and one-half inches.

The Samuel Bush Provision Company, of Jersey City, has been incorporated with a capital of \$50,000; incorporators, Samuel Bush, Samuel K. Bush and Aaron F. Bush.

L. H. Lang, manager of Swift's Eleventh Avenue market for several years, resigned this week and was succeeded by I. J. Page, manager of the company's Bronx market house.

John J. McDermott, of Webber's Harlem Packing House, finished nineteenth in the Boston to Brockton Marathon race of 23 miles on October 2, of twenty-nine to finish out of sixty starters.

J. J. Harrington, senior member of the small stock firm of J. J. Harrington & Company, of 43d Street and First Avenue, has been selected as a presidential elector on the Democratic ticket for New York State.

The plant of the Franco-American Poultry Company, of Little Falls, N. Y., recently incorporated, will be used as a poultry-fattening plant to supply to trade of A. Silz, the well known New York poultry merchant.

J. L. Van Neste, of the Conron Brothers Company, left early in the week for Chicago to prepare for the packers' association convention, where his company will have headquarters for the entertainment of its friends.

Max Ams, Inc., is the name of a concern incorporated in New York to handle meat, game, cereals, provisions, fruits and fish; capital, \$200,000. Incorporators: Charles M. Ams, John A. Filsner, Emil A. Ams, No. 372 Greenwich Street, New York.

Harlem Poultry Trading Company, New York, has been formed to trade in poultry; capital, \$3,000. Incorporators: Rosa Lavis, No. 22 East 106th Street; Anna Weinstein, No. 88 Second Avenue; Ida Glassman, No. 6 East 118th Street, all of New York.

The Bronx Branch, Master Butchers of America, celebrated the occasion of their 150th meeting with a dinner on Monday evening, at which State President E. F. O'Neill, A. F. Grimm, Hon. W. H. Hornidge and others were speakers. The crowd had a big time.

Manager Charles J. Higgins, of Morris & Company's New York district, left this week for Mt. Clemens, Michigan, accompanied by Mrs. Higgins. Both go to the famous Michigan resort for treatment for rheumatism and their friends hope they will derive speedy benefit.

Dr. O. E. Dyson, of Chicago, consulting veterinary expert and formerly chief government inspector at Chicago, was a visitor in New York this week on his return from Washington, where he addressed the Inter-

national Tuberculosis Congress on economics as a positive factor in the dissemination of tuberculosis in animals.

A party of French scientists and veterinary experts who had been in attendance at the International Tuberculosis Congress visited New York this week and inspected the meat plants here. They were shown through the United Dressed Beef Company's plant by President Walter Blumenthal, whose knowledge of the French tongue came in very handy. The party included Prof. S. Arloing, Director of the Veterinary College at Lyons, France; Dr. A. Grolette, of Paris, and others.

A big party of New Yorkers departs for the packers' convention at Chicago this (Saturday) evening on the Lake Shore Limited of the New York Central. Special Pullman sleepers have been reserved for the party, of which Messrs. Charles and Albert Rohe are again acting as managers and hosts. Recollection of the enjoyment their hospitality provided last year caused a rush for reservations when the announcement was made. The party included packers, curers, brokers and others connected with the trade in New York, Brooklyn and Long Island.

J. S. Colwell, general auditor of the branch house department of the S. & S. Company at the New York headquarters, celebrates on Monday, October 12, the twenty-fifth anniversary of his connection with the S. & S. Company. Mr. Colwell, who is one of a group of veterans who have been with the Sulzbergers ever since they established their great business, began with the old Butchers' Hide and Melting Association, and coming with the S. & S. Company as a bookkeeper, has risen to the head of his department, a position he has held for the past ten years or more.

CHARLES WEISBECKER KILLED.

Charles Weisbecker, the Harlem wholesale and retail meat dealer, known as one of the largest shop proprietors in the country, was fatally injured in an automobile accident at Edgewater, N. J., on Sunday afternoon. He died a few hours later without recovering consciousness. Mrs. Weisbecker was also injured to such an extent that no hope was held out for her recovery. Two friends accompanying them were also hurt, and one of the two has since died.

The accident was apparently due to the recklessness of the French chauffeur who was driving the machine. Mr. Weisbecker has always been known as a very careful and cautious automobilist, and would have none but trustworthy drivers in his employ. This Frenchman was said to have been engaged in anticipation of a European tour contemplated by Mr. Weisbecker for next summer, when it would be an advantage to have such a man in the party. For that reason the man was employed to familiarize himself with the machine and prepare for the trip.

The chauffeur was supposed to be thoroughly trustworthy, but in coming down the Palisades near Fort Lee he took a corner too sharply while going at high speed and the car struck a telegraph pole and turned upon end. Mr. Weisbecker and his friend were hurled about twenty feet and the women even farther. The meat man was

found suffering from a fractured skull, and died about 9 o'clock at night without recovering consciousness.

The funeral services were held at the Weisbecker home at No. 181 West 126th street, on Tuesday evening, and there was a large attendance of representatives of the meat trade. Among those noticed were Vice President M. J. Sulzberger, of the S. & S. Company; President Walter Blumenthal, of the United Dressed Beef Company; Charles Rohe, of Rohe & Brothers; Arthur Stern, of Joseph Stern & Sons; Manager Edward Fetterly, of Swift & Company's East Side Market, and many prominent members of the wholesale and retail trade.

Charles Weisbecker established a small butcher shop in Harlem about twenty years ago and his business grew with the remarkable growth of that part of the city, until at the present time the Weisbecker market on 125th street is one of the sights of the city. Mr. Weisbecker retired from active direction of the business several years ago, and it has since been carried on by his trusted staff. He leaves two sons and two daughters.

NEW YORK MEAT SEIZURES.

The Department of Health of the City of New York reports the number of pounds of meat, poultry, game and fish seized and destroyed in the city of New York during the week ending October 3, 1908, as follows: Meat.—Manhattan, 34,822 lbs.; Brooklyn, 10,095 lbs.; Bronx, 12 lbs.; Queens, 185 lbs.; total, 45,114 lbs. Fish.—Manhattan, 3,725 lbs.; Brooklyn, 130 lbs.; total, 3,855 lbs. Poultry and Game.—Manhattan, 5,325 lbs.; Brooklyn, 1,280 lbs.; Bronx, 267 lbs.; total, 6,872 lbs.

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

Blittman, M., 203 E. 2d; Levy & Ackermann. Cohn, J., 109 E. 115th; Levy & Ackermann. Faulhammer, J., 29 Amsterdam ave.; Levy & Ackermann. Gorth, J., 1766 3d ave.; E. Diamond. Gottlieb, A., 484 2d ave.; H. Brand. Hargrove, R., 2800 8th ave.; F. Lesser. Kirk, J., 959 Home; Dumrauf & Wicke. Lemobel, M.; Levy & Ackermann. O'Neill, Wm., 1257-9 Amsterdam ave.; H. Brand. Rubin, R., 1135 3d ave.; H. Brand. Rottenberg, M., 621 E. 5th; H. Brand. Schechtman, A. S., 237 E. 102d; Levy & Ackermann. Schneider, L., 530 E. 6th; F. Karczewsky. Steinmetz, J., 1752 2d ave.; H. Brand. Strollo, A., 326 E. 34th; H. Brand. Shapiro, A., 229-231 E. 110th; H. Brand. Sommer, W., 1205 Hoe ave.; F. Tiedemann. Wechsler Bros., 831 E. 160th; H. Brand.

MANHATTAN BILLS OF SALE.

Cassata, M., 247 Elizabeth; G. Spera.

BROOKLYN MORTGAGES.

Blinder, Sam, 256 Siegel; Levy Bros. Cogleando, Antonio, 133 Sackett; Jos. Rosenberg. Cardosanto, Abele, 225 Johnson ave.; Jacob Selner.

